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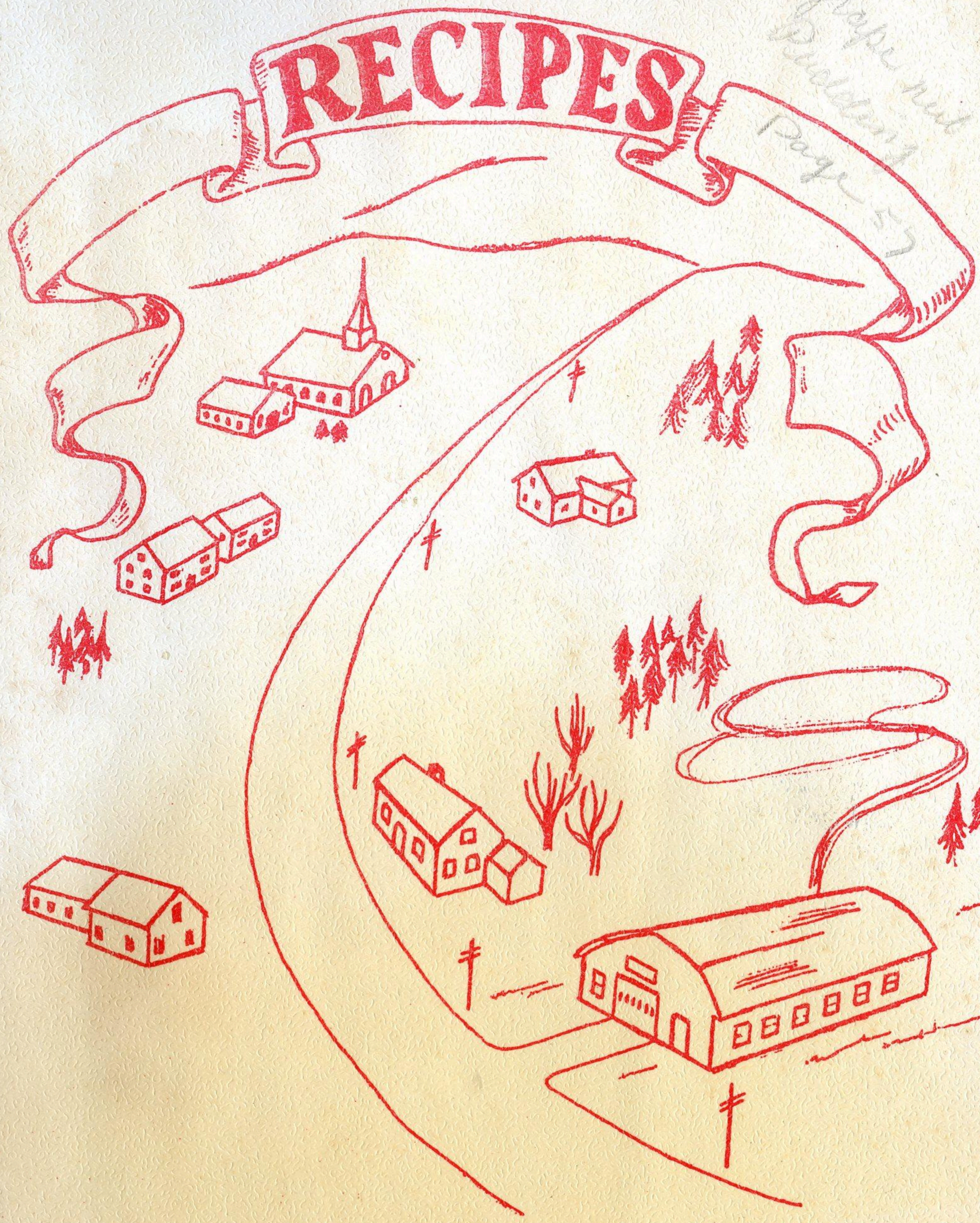

LADIES AUXILIARY of the CROYDON VOLUNTEER FIRE DEPARTMENT

CROYDON, NEW HAMPSHIRE

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

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IN APPRECIATION

The fine spirit of co-operation, by the organization members, and the community at large including the merchants, and business firms has made possible this publication.

A special thanks to Beryl Sanborn and Beatrice Brassaw for their many hours of compiling, typing, and just plain hard work in the creating of our first attempt at a truly useful cookbook.

****

(April 14, 1976) Women interested in organizing an Auxiliary for the fire department will meet at 8 p.m. Thursday, April 15, at the house of Mrs. Kenneth Sanborn. This is when it all began. An Auxiliary with lots of willing women who came forward to serve as volunteer members to help aid and co-operate with the Croydon Volunteer Fire Department.

This Town had no fire house until we held a dedication ceremony on April 25, 1982 for it's new fire house on Rt. 10. With the determination and ambition of the Ladies Auxiliary we have raised numerous dollars from fund raising projects such as roast beef and turkey dinners, yard sales, dances, weekly bingo games, and many others. Not only did we contribute money for our new fire house we also have purchased fire hose, plectrons, breathing apparatus, land, nozzles, helments, shirts and patches, and also have a sizeable building fund.

The Auxiliary started with nine members and have seventeen active now.

Our current membership is as follows:

President: Madeleine Dearden Vice President: Barbara Speer

Secretary: Althea Barton Treasurer: Marie Newcomb

Members: Elaine Nelson, Colleen Hughlock, Veronica Newcomb, Cora Sherman, Barbara Newcomb, Frances Chartier, Beatrice Brassaw, Beryl Sanborn, Rose Palmer, Becky Newcomb, Judy Thibedeau, Marion Macie, and Joan Barrows. -A- Croydon, N.H.

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The little lamps of friendship
We light along the way
Go shining on far down the years
And brighten every day

C is for the Churches to worship
our Creator.

R is for the roads that get us
here and there and lead us
to success.

O is for the organizations that
were and are still.

Y is for the years of toil each
one has given.

D is for the dances held with lots
of fun for everyone.

O is for the old way's and traditions
which make our day's complete.

N is for the long lived natives that
are still with us.

Put them all together they spell
CROYDON
The small Town that we are all so
proud of.

-D- Croydon, N.H.

Hors d'œuvres, Pickles and Relishes

PINEAPPLE CHEESE BALL — **Agnes MacKenzie**

2 pkgs. (8 oz.) each cream cheese
1 (8 oz.) can crushed pineapple, drained
1/4 c. finely chopped green pepper
2 Tbsp. onion, chopped finely
1 tsp. salt
2 c. chopped nuts

Beat softened cheese with fork until smooth, add pineapple and 1 c. nuts, then add remaining ingredients (except for 1 c. of nuts.) Shape into a ball and roll in remaining nuts. Wrap in foil and refrigerate overnight (or at least 2 hours). Serve with crackers as a snack or as hors d'oeuvres.
NOTE: At Christmas I add, 1/4 c. sweet red pepper for color.

HOLIDAY CHEESE BALL — **Beryl Sanborn**

1 medium chunk bleu cheese
1 large pkg. of cream cheese
1 Wispride soft cheddar with port wine
2 Tbsp. cherry juice
2 Tbsp. Worcestershire-sauce
1 1/2 Tbsp. minced onion
1 1/2 Tbsp. dried parsley

Soften all cheese to room temperature. Mix all the rest of the ingredients with the cheese. Mix together until smooth using electric mixer. When finished form into a ball and chill for 1 hour. Roll in chopped nuts and decorate with halved cherries.
Serve with favorite crackers. Refrigerate any leftovers.

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GARLIC CHEESE BALL — **Colleen Hughlock**

1/2 c. butter, room temperature
2 (8 oz.) pkgs. cream cheese, room-temperature
1 tsp. garlic powder
1 tsp. oregano
1/4 tsp. thyme
1/4 tsp. dill
1/4 tsp. pepper
1/4 tsp. basil
chopped fresh parsley or chopped walnuts

Cream together butter and cheese with fork. Add remaining ingredients (except parsley and nuts) and mix well. Roll into a ball, then roll in either parsley or nuts. Refrigerate until ready to serve with crackers.

ZIPPY DIP — **Melinda Newcomb**

1 pt. dairy sour cream
1 pkg. (1 3/8 oz.) dry onion soup mix
1/2 c. chili sauce
potato or corn chips

Combine sour cream, soup mix and chili sauce in medium size bowl; mix well. Chill. Serve with potato chips. Makes 3 c.

COTTAGE CHEESE DIP — **Carol Sanborn**

1 lb. cottage cheese
1/4 c. sugar
1 Tbsp. dried parsley flakes
1 Tbsp. dried onion flakes
2 Tbsp. salad dressing

Combine all ingredients, chill in refrigerator. Serve with crackers, or fresh vegetables for dipping.

DIP — **Veronica Newcomb**

1 pkg. Hidden Valley Ranch Harvest onion mix
1 c. sour cream
1 c. mayonnaise
1 pkg. chopped -frozen spinach

Thaw and drain, until real dry, the spinach. Mix together onion mix, sour cream, and mayonnaise; after well blended add spinach. Chill and serve.

SHRIMP DIP — **Kitty Fogg**

1 large pkg. cream cheese
2 shrimp cocktails
few sprinkles of Tabasco

Warm cheese. Defrost cocktail. Mix. Serve with fresh vegetables for dipping or crackers.

To cream butter and sugar, warm a bowl, put the butter in, then sieve the sugar on the top. Beat until the mixture is like whipped cream.

PARTY MIX — **Florence Gove**

1/2 c. oleo or butter
5 tsp. Worcestershire sauce
2 tsp. salt
1 tsp. onion powder-
-or salt
1 tsp. garlic powder or salt
dash Tabasco sauce
1 lb. mixed nuts
1 small bag of pretzels
3 c. rice chex
3 c. corn chex

Melt butter and all spices in shallow pan over low heat. Toss in other ingredients coating well. Place on cookie sheet, in preheated oven at 250 degrees for 1 hour stirring every 15 minutes.

ARTICHOKE APPETIZERS — **Colleen Hughlock**

1 can artichokes
1 c. mayonnaise
1 c. grated parmesan cheese

Chop artichokes and mix with remaining ingredients. Place in a small casserole dish and bake at 350 degrees until bubbly. Serve with crackers.

TUNA SPREAD — **Claire Robitzer**

1 (7 oz.) can solid white tuna, (water packed)
1/2 c. curd, small -
-cottage cheese
1 Tbsp. mayonnaise
3 Tbsp. chives
1/4 tsp. coarsely ground black pepper

Mix: Spread on toast, top with cucumber slice. Sprinkle liberally with paprika. Good on crackers. Excellent appetizer.

SALMON LOAF — **Claire Robitzer**

1 (1 lb.) can salmon, remove/skin and bones
8 oz. pkg. cream cheese
1 Tbsp. lemon juice
2 Tbsp. grated onion
1 Tbsp. horseradish
1/4 tsp. salt
1/4 tsp. liquid smoke

Combine all ingredients. Garnish with pecan halves and parsley. Serve with crackers.

GREEN TOMATO MINCEMEAT — **Maude Bridgeo**

1 peck green tomatoes
2 or 3 lbs. hamburg
3 lbs. seeded raisins
7 c. sugar
1/2 c. lemon juice
1 c. boiled apple cider
2 Tbsp. cinnamon
1 Tbsp. allspice
1 Tbsp. cloves
1 Tbsp. nutmeg
1/2 Tbsp. salt
1/4 Tbsp. pepper
2 c. chopped apples

Coarsely grind tomatoes, drain juice through colander. Cook slow for 2 hours. Add hamburg, crumbled; raisins, sugar, lemon juice, apple juice, and spices. Cook all together for 40 minutes. Add apples.

MINCEMEAT — **Veronica Newcomb**

3 bowls ground meat
5 bowls apples
1 bowl suet
1 bowl cider
1 bowl molasses
1 bowl sugar
2 Tbsp. cinnamon, nutmeg, cloves, allspice
1 tsp. salt
1 lb. raisins
1 lb. currants
1 lb. citron
1 bottle of cherries

Mix all together, put on low heat. Stir until all is heated thoroughly. Put in jars and seal.

PICCALILLI — **Marie Newcomb**

5 lbs. green tomatoes (10 c. chopped)
1 sweet red pepper
2 sweet green peppers
2 lbs. onions (3 3/4 c. chopped)
1/2 c. salt
1 qt. cider vinegar
2 c. sugar
1 Tbsp. mustard seed
1 Tbsp. horseradish
1 tsp. whole cloves

Chop or grind coarsely, tomatoes, peppers, and onions. Mix with salt. Cover. Let stand overnight. Drain. Combine vinegar, sugar, and spices (tied in a bag). Bring to a boil and add drained vegetables. Heat again to boiling point but DO NOT BOIL. Pack at once in hot sterilized jars and seal at once.

ZUCCHINI RELISH — **Madeleine Dearden**

1 large zucchini
6 onions
6 red & green peppers
1/4 c. canning salt
2 c. sugar
1 c. white wine vinegar

Grind all vegetables together. Let stand in salt for 3 hours. After zucchini mixture has set add to syrup mixture. Put in canning jars while hot. Wait about 3 weeks before eating.

ZUCCHINI RELISH — **Beryl Sanborn**

10 c. zucchini, ground, can be summer squash
4 c. ground onion
5 Tbsp. salt
2 1/4 c. vinegar
6 c. sugar
2 Tbsp. cornstarch
1 Tbsp. nutmeg
1 Tbsp. turmeric
2 Tbsp. celery seed

Grind zucchini or summer squash, blenderize onion. Mix together the squash and onion. Mix with salt and stand overnight. Drain - rinse in cold water, drain again. Add vinegar, sugar, cornstarch, nutmeg, turmeric, celery seed with onion and squash. Bring to boil for 30 minutes and pour into jars. Makes 15 pts.

When a recipe calls for a quantity of melted butter, take care to measure the butter after melting, not before.

PEPPER CABBAGE

Claire Robitzer

1 head cabbage
1 red pepper
1 yellow pepper
1 green pepper
1 c. sugar
1 c. vinegar
1 tsp. celery seed
1 tsp. salt
1/4 c. water

Shred together the peppers and cabbage, leave in a large bowl. Mix together the sugar, vinegar, and spices in a jar, shake well and pour over cabbage mixture.

BREAD AND BUTTER PICKLES

Marie Newcomb

6 qt. cucumbers
1 qt. onions, sliced
6 c. sugar
3 c. vinegar (cider)
3 c. water
1 Tbsp. turmeric
1 tsp. mustard seed
1 tsp. celery seed

Let cukes and onions stand for 3 hours in a mixture of 9 c. water and 1 c. salt or plain water. Drain.
Syrup: Bring to a boil, drop in vegetables and simmer until thoroughly heated and seal in glass jars.

BREAD AND BUTTER PICKLES

Iva Carley

1 gal. cucumbers, sliced about 1/4-inch
8 small onions
2 green peppers, sliced
1/4 c. salt
5 c. vinegar
5 c. sugar
1 1/2 tsp. turmeric
1/2 tsp. ground cloves
2 large tsp. mustard seed

Mix cucumbers, onions, peppers and salt. Let stand 3 hours or overnight. Drain and rinse with cold water. Make syrup of vinegar, sugar, spices. Put all together and bring to a boil. Seal in hot jars.

BREAD AND BUTTER PICKLES

Veronica Newcomb

4 qts. cucumbers
1 1/2 c. sliced onions
1 clove garlic
1/3 c. salt
4 1/2 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
2 Tbsp. mustard seed
3 c. vinegar

Prepare cucumbers by leaving them unpeeled cut into 1/4-inch thick slices. Wash and drain. Put cukes, onions, garlic and salt in large bowl. Cover with ice cubes. Let stand 3 hours. Combine sugar, vinegar, and spices, bring to a boil and add cucumber and onion slices. Heat 5 minutes. Pack in jars, seal. Makes 7 qts.

Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

FAVORITE MUSTARD PICKLES **Madeleine Dearden**

2 qts. medium sized cukes
2 qts. medium sized onion
6 red peppers seeded (sweet)
2 qts. gherkins (small cukes)
2 qts. tiny pickling onions
2 heads cauliflower (broken)
1 1/2 c. salt
8 c. sugar
8 c. vinegar
1 1/4 c. flour
1/2 c. dry mustard
3 Tbsp. turmeric
2 Tbsp. celery salt

Chop finely or grind through the medium blade of food chopper, the medium sized cukes, onions and red pepper. Put each vegetable in separate bowls, also gherkins, onions (pickling), cauliflower flowerets. Sprinkle each with salt about 1/4 c. each bowl. Cover gherkins, pickling onions with water. Let stand overnight. In morning drain vegetables and dry on towel. Mix in large kettle, stir in sugar and 6 c. vinegar, bring to boil. Combine flour, mustard, turmeric, celery satl. With remaining vinegar (2 c.) to smooth paste. Stir into vegetables, gradually and continue to stir until sauce is slightly thicken. Put in jars and seal. Very good recipe.

DILL PICKLES **Marie Newcomb**

cucumbers
1 head of dill for each-jar
2 qts. water
1 qt. vinegar
1 c. salt

Wash the cukes and pack them in jars with the dill. Mix the water, vinegar, and salt and when boiling pour over the cucumbers and seal.
Add to each jar dill seed, bay leaves, garlic, rosemary leaves.

12 DAY SWEET PICKLES **Veronica Newcomb**

75 small cucumbers
4 qts. water
2 c. salt
1 tsp. alum
6 c. vinegar
5 c. sugar
1 oz. celery seed
1 oz. cassa buds or cinnamon stick

Cut lengthwise cucumbers 2 or 3-inch size. Bring to boil water and salt, cool and pour over cucumbers. Let stand 1 week. Drain. Cover with boiling water. Let stand 24 hours with boiling water, and 1 tsp. alum. Drain after 24 hours. Cover with syrup.

Syrup:
For 3 successive days, drain syrup, add 1 c. sugar, bring to boil pour over pickles. Repeat this for 3 days until a total of 8 c. of sugar in all. Drain pack in jars, heat syrup and fill jars.

To draw out the salt from salted fish, add a glass of vinegar to the water in which the salt fish is soaking.

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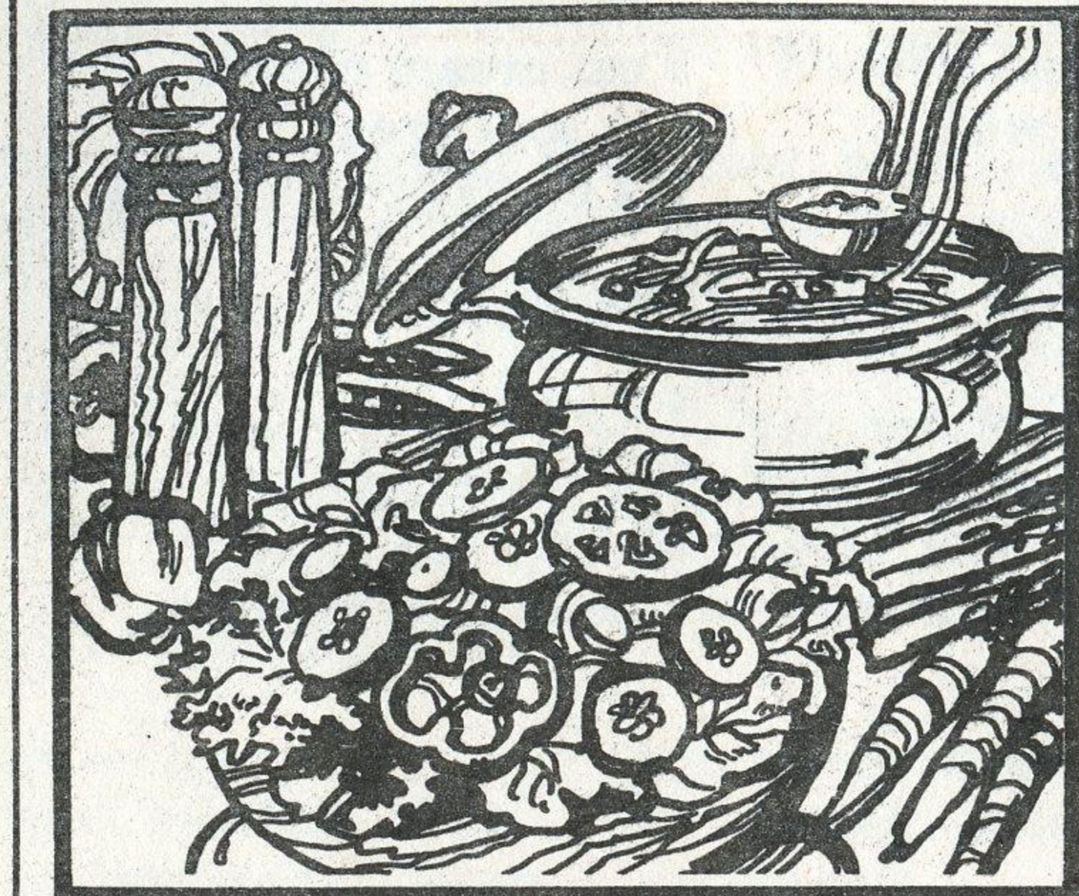

Vegetables, Soups and Salads

FRIENDSHIP CUP **Dottie Allen**

This recipe is over 200 years old and came from Georgia. The only way to get it is for a friend to give you a cup. Use a large glass jar with cover and a wooden spoon.
Mix: 1 c. sugar with 1/2 c. cut up well drianed pineapple and 1/2 c. well drained peaches, and 8 maraschino cherries. Let stnad 10 minutes, then add to original cup of fruit. Cover loosely and let stand 2 weeks, stirring once or twice a week with a wooden spoon. Repeat process every 2 weeks until jar is full, then give a cup to a friend with this recipe. It does not need refrigeration. Serve over ice cream or cake.

SOUR CREAM FRUIT SALAD **Karen Walker**

1 c. sour cream
1 c. coconut
1 c. miniature marsh-mallows
1 c. mandarin oranges
1 c. crushed pineapple

Combine all ingredients together and chill before serving.

FRUIT SALAD **Marilyn Thorson**

2 large cans fruit cocktail
1 large bag mini -marshmallows
1 large container of Kool Whip
1/2 c. chopped walnuts

Mix all ingredients together, chill and serve. Delicious.

Lemon juice or vinegar in the water cauliflower is cooked in makes it keep its snowy white color.

STRAWBERRY CHEESE SALAD **Karen Sanborn**

1 (3 oz.) pkg. straw-
berry Jell-O
1 c. boiling water
1 (10 oz.) pkg. frozen-
-strawberries
1 can (8 3/4 oz.) crushed
pineapple, well
drained
1 mashed banana
3 oz. cream cheese
1 c. sour cream
1/2 c. chopped walnuts

Combine in bowl, Jell-O and boiling water - stir until dissolved, add strawberries and stir until they break apart.
Add pineapple and banana and mix well. Spoon half of Jell-O into 8-inch square pan. Chill until set. Set other half aside at room temperature.
Combine cream cheese, sour cream and nuts, blend well. Spread evenly over set gelatin. Pour remaining Jell-O mixture over the cheese mixture. Chill until set.

LIME JELL-O SALAD

1 c. boiling water
1 large pkg. lime
Jell-O
juice from 9 oz. can-
-crushed pineapple
1 c. cottage cheese
1 tsp. horseradish
1/2 c. mayonnaise
1/4 c. walnuts
1 (9 oz.) can crushed
pineapple

Mix together lime Jell-O, boiling water and pineapple juice, let set - whip until foamy. Add remaining ingredients. Pour into a Jell-O mold - chill - remove from mold and serve.

PEACH-COT CHERRY BAKE

1 (17 oz.) can peach
slices, undrained
1 c. dried apricots
1/2 c. brown sugar
1/2 tsp. grated lemon
peel
2 Tbsp. lemon juice
1 tsp. orange peel
1/3 c. orange juice
1 (16 oz.) can pitted dark
sweet cherries,
drained

In 10 x 6 x 2-inch baking dish mix first 7 ingredients. Cover; bake at 350 degrees for 45 minutes. Add cherries; bake 15 minutes. Serves 8.

EGGPLANT SALAD - SALATA MELITZANAS **Karen Walker**

1 large eggplant
1 small onion, chopped
salt and pepper
1/2 c. olive oil
1 1/2 Tbsp. vinegar
chopped parsley
tomato wedges
black olives

Bake eggplant in a moderate oven for about 1 hour or until soft. Remove skin and chop flesh. In a bowl combine eggplant, onion, salt and pepper, olive oil and vinegar, and mix well. Garnish with chopped parsley, tomato wedges and black olives. 6-8 servings.

To preserve the color of green vegetables, put them on to cook in boiling water with a pinch of soda, or keep the cover off the pan while boiling them.

FRENCH ONION SOUP

Catherine Stroomer

6 c. sliced onions
3 Tbsp. butter
1 Tbsp. oil
1/2 tsp. sugar
2 Tbsp. flour
2 qts. beef stock

Slowly cook together the onions, butter, and oil. When onions start to soften add the sugar. Cook until onions are very tender but not browned. Add the flour to the onions. Mix well. Add to beef stock. Simmer 30 to 40 minutes. To serve: Place crouton or piece of toasted bread in bottom of soup bowl. Put cheese (Swiss, Mozzarella, etc.) on top of bread. Add hot soup to bowl. Put croutons on top of soup. Cover with grated cheese (Swiss, Mozzarella, Parmesan). Place in individual soup bowls in a 425 degree oven for 20 minutes.

SLIM TOMATO SOUP

Cora Sherman

2 c. water
2 beef bouillon cubes
2 c. shredded cabbage
1 c. thinly sliced celery
2 c. tomato juice
celery salt
pepper
chopped celery tops, optional

Combine water and bouillon cubes in saucepan, bring to boil and add cabbage. Cover and simmer 10 minutes, then add celery and simmer 6 minutes or until celery is crisp and tender. Add tomato juice and heat. Season to taste with celery salt and pepper. Sprinkle with celery tops, if desired. Makes about 5 c.

HAMBURG SOUP

Nancy DeMayo

2 c. diced carrots
2 c. diced potaotes
2 c. canned tomatoes
1 c. chopped onions
5 c. water
1/2 tsp. pepper
1 c. chopped lettuce
1 c. chopped green -
-pepper
1 minced clove garlic
1 tsp. salt

Place all ingredients in a large kettle. Cook until vegetables are done. Fry 1 lb. of hamburg, and add to vegetables - cover and simmer for 20 minutes. This is an excellent soup to make with leftover vegetables, just add any leftovers when you add the hamburg. Good and hearty.

FISH CHOWDER

Nancy DeMayo

1/2 onion
2 big potatoes
1 lb. fish-haddock fillet

Cut onions and potatoes into bite size. Put into kettle and add just enough water to cover potatoes. Cook until done, lay the haddock fillets on top of the potatoes and turn heat down, leave covered and cook until fish is done. With a fork, break up the fish, and stir into the potatoes. Shut off heat and add can milk to mixture to desired taste. Add some butter, salt, and pepper. Serve when hot. Truly delicious. Serve with biscuits.

Before scraping new potatoes, soak them for half an hour in cold water which has been salted. Not only do the skins peel off easily, but the hands are not stained.

FISH CHOWDER **David S. Vinjamoorie**

2 lbs. lean fish (clear meat)
3 c. sliced potatoes
2/3 c. sliced onions
1 tsp. salt
2/3 c. salt pork (fat back) diced into small pieces
1/4 tsp. pepper
1 c. water

In a heavy kettle or Dutch oven, fry the pork and fry these to a light yellow color. Add the potatoes, sprinkle with the salt and pepper, add the cup of water and cook until the potatoes are about half done. Then add the fish (flesh side down) and cook until the potatoes are soft. Remove any skin from the fish, and break the flesh into coarse flakes.

SEAFOOD CHOWDER **Veronica Newcomb**

1 doz. cherrystone clams
1/2 c. minced onions
2 c. fish stock
1/2 tsp. thyme
1/2 bay leaf
1/4 tsp. crushed fennel
1 tsp. salt
1/8 tsp. pepper
1/2 lb. haddock (bite-size pieces)
2 c. milk
3 Tbsp. fresh parsley
1/4 c. each: white wine, water, butter and flour
1 c. each: chopped celery, carrots, heavy cream
crabmeat

Steam clams in wine and water until open. Cool and reserve liquor. Cut in 1/2 when cool, enough to handle. Melt butter in a large saucepan. Add vegetables and saute over low heat until crisp tender (about 15 minutes). Add flour to vegetables and cook one or two minutes. Slowly pour in the fish stock, stirring constantly. Add seasonings and stir until slightly thickened. Add haddock, milk, cream and clam liquor. Cook over low heat (be careful not to boil) or until haddock is cooked. Add clams and crabmeat just before serving. After putting in individual soup bowls, top with a sprinkling of parsley. Serve 6.

SHRIMP MOUSSE **Veronica Newcomb**

1 can tomato soup
1 c. mayonnaise
1 Tbsp. unflavored -gelatin
1/4 c. milk
1 (8 oz.) cream cheese
3/4 c. onion
3/4 c. celery
1 c. chopped shrimp

Melt cream cheese with soup, mayonnaise, and milk. Remove from heat. Dissolve gelatin in equal parts water, stir into cream cheese mixture. Cool, beat until smooth. Add vegetables and shrimp. Pour into mold and chill. Serve with crackers.

When frying fish, use clarified dripping or salad oil. Shortening smells and butter fries a bad color.

SWEDISH FRUIT SOUP

1 (11 oz.) pkg. mixed dried fruits (3/4 c.)
1/2 c. light raisins
3 to 4 sticks cinnamon
1 medium unpared -orange (thinly sliced and halved)
1 (18 oz.) can pineapple juice
1/2 c. currant jelly
1/4 c. sugar
2 Tbsp. quick cooking tapioca
1/4 tsp. salt

In a large saucepan combine mixed fruits and raisins, cinnamon, and 4 c. water. Bring to boiling; simmer, uncovered, until fruits are tender, about 30 minutes. Add remaining ingredients. Bring to a boil, cover; cook over low heat 15 minutes, stirring occasionally. Remove stick cinnamon. Serve warm or chilled. Makes 8 to 10 servings.

HAM AND PEA SOUP

1 lb. split green peas (2 c.)
1 ham bone
1/2 c. coarsely chopped onion
1/2 c. coarsely chopped carrot
1/2 c. coarsely chopped celery
2 sprigs parsley
1 clove garlic, minced
1 bay leaf
1/4 tsp. salt
1/8 tsp. ground thyme
dash pepper
2 (13 3/4 oz.) cans chicken broth (3 1/2 c.)
1 c. diced, fully cooked ham

In large kettle combine peas and 5 c. water; bring to boiling. Reduce heat and simmer, covered, 45 minutes; add ham bone and remaining ingredients except diced ham. Simmer, covered, 1 1/2 hours longer. Remove ham bone and bay leaf. Press vegetables and liquid through a coarse sieve, if desired; return to kettle. Add diced ham and heat to boiling. Serves 8.

DELMONICO POTATOES

Cynthia Phillips

8 (2 pkgs.) frozen potato patties
6 Tbsp. butter
2 Tbsp. flour
2 1/2 tsp. salt
1/4 tsp. pepper
paprika
2 1/2 c. milk
2 Tbsp. minced parsley
1 Tbsp. minced onion
1 1/2 c. grated white American cheese

Let potato patties thaw slightly then cut into bite size cubes. Meanwhile, melt butter in saucepan, add flour, salt and pepper. Mix well. Add milk gradually, stirring constantly, cook and stir over medium heat until sauce is smooth and thickened. Add parsley, onion, and potatoes and 1/2 of the grated cheese. Cover tightly and cook gently 5 minutes or until potatoes are tender. Pour into a well greased casserole (2 qts.) Top with remaining grated cheese and sprinkle with paprika. Bake in hot oven (450 degrees) uncovered 5 to 10 minutes. (Use potato patties with onions in them.)

If parsley is washed with hot water instead of cold, it retains its flavor and is easier to chop.

SCALLOPED POTATOES

Cora Sherman

8 potatoes
6 cross crackers
1 large onion, chopped
1/2 tsp. salt
1/8 tsp. pepper
3 1/2 c. scalded milk
2 Tbsp. butter

Peel raw potatoes, slice thin into bowl of cold water. Butter dish and line with rolled, cross crackers. Arrange potatoes, chopped onion and crumbs in alternate layers. Season each layer with salt and pepper. Pour scalded milk to cover top layer. Top with cracker crumbs, dot with butter. Bake 1 1/2 hours at 350 degrees.

FRENCH PEAS

Shirley Kawalezyk

6 Tbsp. butter
1/4 c. finely chopped lettuce
1 1/2 lb. tiny frozen peas or shelled -fresh peas
1/4 c. minced shallots or white part of green onion
1 large whole sprig-parsley
2-4 tsp. sugar
1 tsp. salt
1/8 tsp. white pepper

Melt butter in 3 qt. saucepan. Place lettuce on top of butter. Add peas, shallots, parsley, sugar, salt and pepper. Simmer covered, stirring occasionally every 10-15 minutes, or until peas are just tender. Remove parsley before serving.

SQUASH AND APPLE SAUCE

Janet Pellerin

2 c. applesauce
2 c. cooked mashed squash
1/4 c. maple syrup
1/4 c. melted butter
1/3 c. evaporated milk
1 c. bread crumbs

Mix together applesauce, squash and maple syrup, set aside. In another bowl mix together butter, milk and bread crumbs.
Put applesauce mixture into a baking dish, then top with bread crumbs mixture. Bake at 350 degrees for 15 minutes or until crumbs are golden brown.

MARINATED VEGETABLES

Janet Pellerin

1 head cauliflower, broken into flowerettes
6 carrots, sliced in 1/4-inch strips
1 (6 oz.) can large,-pitted black olives
1 onion, chopped
1/2 lb. fresh mushrooms, quartered
1 pt. cherry tomatoes
1 green pepper, sliced-in strips
1 can artichoke hearts
1 can sliced water chestnuts

Dressing:
1 c. Mazola oil
1/2 c. wine vinegar
1/2 Tbsp. sugar
1/2 tsp. dry mustard
1 dash pepper
1 pkg. Ital. Dressing

Mix dressing with vegetables overnight in refrigerator.

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SUMMER SQUASH RING

Denise Gove

3 c. cooked summer squash
1/4 c. melted butter
1/4 c. milk
3 eggs, well beaten
1 small onion, chopped
1/4 c. bread crumbs
1/4 c. grated parmesan cheese
salt and pepper

Mix squash (mashed and well drained before measuring) add rest of ingredients. Spoon into a buttered 1 qt. ring mold. Set in a pan of hot water. Bake at 350 degrees until firm about 25 minutes. Turn onto a serving dish (center can be filled with cooked vegetables.)

BAKED RED KIDNEY BEANS

Bernice King

2 lbs. red kidney beans
2 c. white sugar
1/4 c. molasses
1 Tbsp. wet mustard
1/4 tsp. salt
1 small onion
1 piece salt pork

Soak beans overnight. In the morning put on stove and parboil until skins crack open. Put onion in bottom of beanpot. Put in beans and rest of mixture fill with water almost to top, then put in salt pork on top. Cover, and bake 300 degrees for 6 to 8 hours.

BEA'S BAKED BEANS

Beatrice Brassaw

2 lbs. beans (red kidney or soldier beans)
2 1/2 c. sugar
2 medium onions, quartered
piece of salt pork

Pick over beans, wash and soak overnight. Parboil beans in morning until skins crack. Put beans in ovenproof bowl, using some of the bean juice, mix sugar and onions in. Put salt pork in. Bake at 300 degrees for approx. 6 hours. Add water as needed. Do not cover.

CURRIED ONIONS

1 lb. whole small onions
2 Tbsp. butter or margarine
2 Tbsp. flour
1/2 tsp. salt
1/4 tsp. curry powder
1/4 tsp. paprika
1 c. milk
1/2 c. soft bread crumbs
1 Tbsp. butter, melted

Peel onions; cook in boiling, salted water for 15 minutes. In saucepan melt the 2 Tbsp. butter; blend in flour, salt, curry powder, and paprika. Add milk; cook and stir until thickened and bubbly. Stir in cooked onion. Turn onion mixture into a 1 qt. casserole. Toss bread crumbs with the 1 Tbsp. melted butter. Sprinkle over onion mixture. Bake at 350 degrees for 35 mintues. Makes 5 to 6 servings.

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SPRING SANDWICH PUFFS

6 slices toasted white bread
butter or margarine, softened
12 tomato slices
6 slices sharp cheese
cooked asparagus spears
3 egg yolks
1 Tbsp. french salad dressing
3 stiffly beaten egg whites

Butter bread. Place buttered side up, on baking sheet. Top each slice with 2 tomato slices, 1 slice cheese, and a few asparagus spears. Beat yolks until thick and lemon color. Add dash of salt and pepper and salad dressing. Fold into egg whites; spoon over asparagus. Bake at 350 degrees about 15 minutes. Makes 6 servings.

Write An Extra Recipe Here:

Meat, Fish and Poultry

VENISON IN A BAG — **Sally Barber**

5 lb. venison roast
4 slices bacon
1 onion, sliced
2 bay leaves
2 beef bouillon cubes
2 small bottle of beer
flour, salt and pepper

Salt and pepper roast and place in oven cooking bag. Lay bacon on top of roast. Add onion, bay leaves, and bouillon cubes to bag and then add beer. Close bag according to directions, & roast in-350 degree oven for aprpox. 2 hours. Thicken pan juices with flour for gravy. Heavy aluminum foil can be used instead of bag, but care must be taken not to pierce it.

B.B.Q. AND CHEESE KIELBASA — **Judy Thibedau**

1 lb. Kielbasa
1/4 c. sharp cheddar-cheese
1/2 c. B.B.Q Sauce
Oregano

1. Cut Kielbasa lengthwise 1/2-inch from both ends (don't cut all the way through).
2. Pour 1/2 the amount of B.B.Q. sauce in Kielbasa.
3. Cut cheese lengthwise put in Kielbasa.
4. Pour other 1/2 of B.B.Q Sauce on top of cheese.
5. Sprinkle with oregano. Bake at 375 degrees for 45 minutes.

Next time your gravy is colorless rather than a nice brown, add two teaspoons of instant coffee to it. The flavor isn't harmed and you have a nice brown gravy.

CURRIED HOT DOGS

Denise Gove

3 Tbsp. fat
1 onion
1 clove garlic
1 apple, peeled and chopped
2 tsp. curry powder
2 tsp. brown sugar
2 tsp. Worcestershire sauce
1 tsp. paprika
1/2 tsp. ginger
1/4 tsp. sugar
1/4 tsp. chili powder
2 or 3 (8 oz.) cans tomato sauce
1 lb. hot dogs

Lightly brown in hot oil, onion, garlic and apple. Add curry, sugar, Worcestershire sauce, paprika, ginger, brown sugar, chili powder. Cook until quite brown. Add 2 or 3 (8 oz.) cans of tomato sauce. Simmer and add 1 lb. hot dogs cut in chunks and heat.

SWEET AND SOUR HOT DOGS

Beryl Sanborn

1 jar pineapple jam
1 jar apricot jam
1 jar Gulden's mustard
15 to 20 hot dogs

Slowly cook first 3 ingredients until all dissolved. Add cut up hot dogs, simmer slowly about 10 minutes until hot dogs are warmed. Can be frozen until later use.

SWEET AND SOUR PORK

Marilyn Thorson

1 1/2 lbs. lean pork chunks
1 (20 oz.) can chunk pineapple
1/4 c. brown sugar
1/4 c. vinegar
1/2 tsp. salt
1 Tbsp. cornstarch
2-3 Tbsp. soy sauce
1 small green pepper
1/4 c. thinly sliced onion
1 small can mushrooms

Brown pork in a small amount of hot salad oil. Add 1 c. water. Cover and simmer for about 1 hour. Pork should be tender. Drain pineapple and reserve juice. Combine cornstarch and brown sugar. Add pineapple juice, vinegar, soy sauce and salt. Add all of this to pork cooking and stirring until gravy thickens. Add pineapple, peppers, onion and mushrooms. Cook for 15 minutes. Serve over rice or mashed potatoes.

BAKED PORK CHOPS

Elaine Nelson

Season chops. Place in pan and top with 1 can cream of mushroom soup, diluted with a little milk. Bake at 350 degrees for 1 hour.

VEAL PARMESAN

Catherine Stroomer

6 veal cutlets
1 egg
3/4 tsp. salt
1/4 tsp. pepper
3/4 tsp. garlic
3/4 c. dry bread crumbs
4 Tbsp. grated Parmesan cheese
3 Tbsp. olive oil
1 1/2 tsp. oregano
1 can tomato sauce (8 oz.)
6 slices Mozzarella cheese

continued.....

VEAL PARMESAN (Continued)

Pound cutlets with meat hammer, making them as thin as possible. Cut into small portions and dip into egg which has been beaten with salt, pepper and garlic. Mix bread crumbs with all but 1 Tbsp. of Parmesan cheese in a mixing bowl. After dipping the veal pieces into egg mixture dip them into crumb mixture. Brown slowly in skillet with olive oil. When veal has browned, transfer to baking dish. Sprinkle with oregano, pour tomato sauce over all and arrange mozzarella cheese slices on top. Sprinkle with the remaining Parmesan cheese. Bake at 375 degree oven for 15 minutes.

Marie Newcomb

SPAGHETTI SAUCE

12 onions
6 green peppers
3/4 pt. salad oil
1 1/2 Tbsp. black pepper
4 cloves garlic
4 Tbsp. sugar
2 Tbsp. oregano
2 Tbsp. thyme
6 cans tomato paste (6 oz.)
36 skinned tomatoes
3 Tbsp. salt
4 or 5 bay leaves
2 Tbsp. sweet basil
2 lbs. hamburg
1 lb. hot sausage
3 cans mushrooms

Grind and simmer onions and peppers in oil with black pepper. Add tomatoes and spices and simmer for at least 4 hours. You can add browned meat now or use 1/2 lb. of hamburg per pint later. Put cooked mixture through blender for a smoother mixture. Process in hot water bath for 1/2 hour or freeze. Double recipe = 25 pts.

Honey Vaine

SPICY MEATBALLS

1 lb. lean ground beef
2 eggs
1 can (2 1/4 oz.) deviled ham
1/3 c. fine, dry bread crumbs
1/2 tsp. salt
1/2 tsp. dry mustard
1 1/2 c. prepared mince-meat
1/2 c. apple juice
1 1/2 Tbsp. cider vinegar

Lightly mix beef, eggs, deviled ham, bread crumbs, salt and dry mustard. Shape into meatballs about 3/4-inch. Arrange on jelly roll pans. Bake at 375 degrees for about 15 minutes.
Heat mincemeat, apple juice and vinegar until bubbly. Add meatballs, bring to a boil again. Simmer, covered, for about 10 minutes.

Marie Newcomb

PORCUPINE MEATBALLS

1 lb. uncooked hamburg
1 Tbsp. minced onion
2 Tbsp. chopped green -peppers
1 tsp. salt
dash of pepper
1/2 c. uncooked regular rice
tomato soup
catsup

Mix habmurg with onions, peppers, salt, pepper and rice. After mixing well, form into walnut size balls. In a large skillet heat to boiling 2 cans of condensed tomato soup, 1 can water and 1 c. catsup. Drop meatballs into mixture and simmer for 50 minutes, adding more water if necessary. The uncooked rice in the mixture will absorb the sauce. Serve with additional rice and sauce from the meatballs. Serves 4-5.

CRANBERRY MEATBALLS

Beryl Sanborn

2 lbs. hamburg
1 egg
1 pkg. onion soup mix
1/2 tsp. nutmeg
bread crumbs
2 jars chili sauce
1 large cranberry sauce (whole)

Combine hamburg, egg, onion mix, nutmeg, and bread crumbs, mix well - make small meatballs. Simmer with chili sauce and cranberry sauce for 2 hours. Place in fondue pot and serve for hot Hors d'oeuvres.

EASY MEATBALLS

Cora Sherman

1 lb. hamburg
1/4 c. bread crumbs
1/4 c. onions, chopped
2 Tbsp. parsley flakes
1 egg, beaten
1 can mushroom soup
1/4 tsp. salt
1/2 c. water

Mix beef and bread crumbs, add onions, salt and pepper. Brown meat balls in pan and turn off fat. Stir in soup, water, parsley. Cook over low heat 15 minutes. Stir occasionally. Enough for 5 people.

MEAT LOAF

Stephen Barton

1 envelope unflavored gelatin
3/4 c. beef bouillon
1 c. cooked, mashed carrots
4 oz. grated onion -(divide in half)
1 tsp. salt (divide in half)
1/8 tsp. dry mustard
dash white pepper
1 lb. ground beef
2 tsp. brown sugar
1/2 tsp. oregano
dash garlic powder
freshly ground pepper to taste

In a small saucepan sprinkle gelatin powder over bouillon to soften; place over low heat and cook, stirring constantly, until gelatin is dissolved. Remove from heat and set aside. In a small bowl, combine carrot and 2 oz. onion, salt, mustard, and whtie pepper. Set aside. In a large bowl, combine ground beef, brown sugar, oregano, garlic powder and additional pepper to taste, the remaining 2 oz. of onion and 1/2 tsp. of salt and 1/4 c. of the bouillon mix. On a sheet of wax pepper form the beef mixture into a rectangle, about 1/2-inch thick. Spread with carrot mixture to within inch of the edges. Roll up from narrow end. Slice off the wax paper, seam side down, onto a rack in roasting pan. Brush remaining bouillon mix over the beef roll. Bake 350 degrees for 1 hour or until beef is done to your taste.

MEAT LOAF DELUXE

Ruth E. Powers

1 1/2 lb. hamburg steak
1 1/2 c. cracker crumbs
1 Tbsp. french mustard
1 Tbsp. catsup
1 small onion, finely chopped
1 tsp. salt
1/8 tsp. pepper
2 eggs
1 can mushroom soup
1 c. milk

Mix thoroughly and pack into greased 8-inch cake pan. Dot with butter and bake at 350 degrees for 1 hour. Serves 6. (I use loaf pan.)

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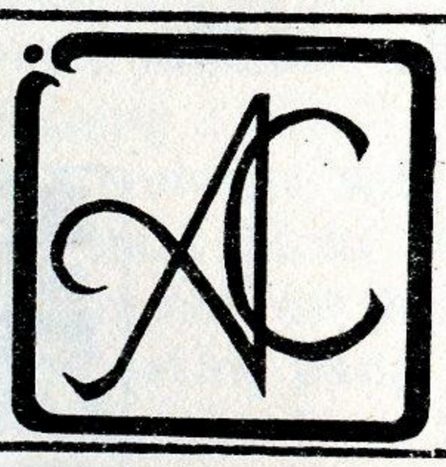

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PRIZE WINNING MEAT LOAF

Doris LaGraves

1 1/2 lb. ground beef
1 c. tomato juice
3/4 c. oats, uncooked
1 egg, beaten
1/4 c. chopped onion
1 1/2 tsp. salt
1/4 tsp. pepper

Combine all ingredients; mix well. Press firmly into ungreased loaf pan. Bake in preheated moderate oven (350 degrees) about 1 hour. Let stand 5 minutes before slicing. Makes 8 servings.
FOR HAMBURGERS: Omit egg; reduce tomato juice to 1/2 c. Shape to 8 patties. Broil or pan fry to desired doneness.
FOR MEATBALLS: Omit tomato juice and egg; add 2/3 c. milk. Shape to form 16 meatballs. Brown in large skillet in small amount of oil, drain. Combine 1 (12 oz.) can tomato paste, 1 c. water, 1 1/2 tsp. oregano leaves and 1 tsp. salt. Add to meatballs; simmer about 30 minutes. Makes 8 servings.

ITALIAN MEAT LOAF

Beryl Sanborn

3 Tbsp. oil
2 eggs
1 1/2 c. soft bread crumbs
1 can (10 1/2) pizza sauce
1 large (6 or 8 oz.) sliced mushrooms
1/2 c. chopped parsley
1 tsp. dried basil
3/4 tsp. salt
1/8 tsp. pepper
2 lbs. ground chuck
1 pkg. (8 oz.) Mozzarella cheese

Heat oil, saute onion - beat eggs, add bread crumbs, blend. Add pizza sauce, reserving 1/4 c. for basting. Add all remaining ingredients except cheese and pizza sauce. Press mixture into a 9-inch foil pan when well blended, placing a 2nd pan underneath for double thickness. Place pan over moderate slow fire. Cook 45 minutes basting with pizza sauce. Cut Mozzarella into thin strips. Remove meat from foil. Arrange cheese over surface. Return to hibachi until cheese has melted. Cut into wedges to serve.

BEEF AND VEGETABLES IN ONION SOUP

Beatrice Brassaw

1/4 c. flour
1 lb. round steak
2 Tbsp. shortening
1 can Campbell's onion soup
1/2 can water
4 medium carrots
4 medium potatoes
2 Tbsp. chopped parsley

Pound flour, dash of salt and pepper into steak (1/2-inch thick) brown in shortening. (Use oven proof skillet or transfer to casserole dish for baking.) Add 1 can onion soup, 1/2 soup can of water, carrots (cut in 2-inch pieces), potatoes (cut in 1/2). Cover, bake 1 1/4 hour at 350 degrees. Uncover bake 15 minutes longer. Top with chopped parsley. Serves 4-5.

A well beaten white of egg added to mashed potatoes will add to the looks and taste of the dish.

SPAGHETTI PIE — **Colleen Hughlock**

6 oz. spaghetti
2 Tbsp. butter
1/3 c. Parmesan cheese
2 eggs, well beaten
1 c. cottage cheese
1 lb. ground pork or -beef
1/4 c. chopped onion and pepper
1 (8 oz.) tomato sauce
1 (6 oz.) can tomato paste
1 tsp. sugar
1 tsp. oregano
1/2 tsp. garlic powder
8 oz. shredded mozzarella

Cook spaghetti, drain. Stir butter into hot spaghetti, along with parmesan cheese and eggs. Form spaghetti into a crust in the bottom of a buttered 10-inch pie plate. Spread cottage cheese on top fo spaghetti.
Cook meat, onion, and green pepper until tender, drain fat. Stir in tomato sauce and paste, sugar and spices. Place on top of cottage cheese and bake at 350 degrees for 20 mintues.

CHEESEBURGER PIE — **Althea Barton**

1 lb. ground beef
1/2 c. evaporated milk
1/2 c. ketchup
1/3 c. fine dry bread crumbs
1/4 c. chopped onions
3/4 tsp. salt
1/2 tsp. dried, crushed oregano
1/8 tsp. pepper
1 (8-inch) unbaked -pastry shell
1 tsp. Worcestershire sauce
4 oz. (1 c.) American cheese, shredded

Thoroughly combine ground beef, evaporated milk, ketchup, crumbs, onion, salt, oregano and pepper. Spread in unbaked pastry shell. Bake in moderate oven 350 degrees for 35-40 minutes.
Toss together cheese and Worcestershire sauce, spread atop meat then bake 10 minutes more. Remove from oven, let stand 10 minutes before serving. Makes 6 servings.

TUNA AUGRATIN — **Cynthia Phillips**

2 (7 oz.) cans tuna, drained and flaked
2/3 c. chopped onion
1/4 c. chopped green-pepper
1/4 c. chopped pimento
2/3 c. mayonnaise
1/4 c. fine dry bread-crumbs
1/4 c. grated Parmesan cheese

1. Combine first 5 ingredients.
2. Spoon into shallow baking dish.
3. Spinkle with bread crumbs and cheese.
4. Bake in 350 degree oven 20 minutes or until thoroughly heated. Serves 4.

Heat lemons well before using and there will be twice the quantity of juice.

TUNA FISH PIE

Bea Smith

4 Tbsp. butter
1 sliced onion
6t sp. flour
1 can turkey noodle soup
1/2 tsp. pepper
1 3/4 c. boiling water
1/2 tsp. salt
1/2 c. milk
1 can tuna fish
chopped celery, optional
3 eggs, hard boiled

Saute onions with butter. Stir in flour, soup, salt, pepper, water, and milk, cook until sauce thickens. Add tuna fish, celery. Put in baking dish, arrange 3 hard boiled eggs, sliced over mixture. Arrange biscuits on top and bake in hot oven until biscuits are cooked.

SEAFOOD RAMEKINS

Janet Pellerin

6 Tbsp. butter
1/4 c. dry sherry
1 1/2 c. flaked crab/ lobster
2 Tbsp. flour
3/4 c. light cream
2 egg yolks
salt and pepper
1/4 c. cracker meal
1/4 tsp. paprika
grated rind 1/2 lemon
1 Tbsp. crushed potato chips
2 Tbsp. parmesan cheese

Simmer butter and sherry for 1 minute. Add crab. Cover and remove from heat. Melt 2 more Tbsp. butter, add flour and stir together for 1 minute. Remove from heat. Stir in crab and hot liquid drained from sherried crab.

MARYLAND CRAB CAKES

Janet Pellerin

3 c. crab meat
2 eggs
2 Tbsp. mayonnaise
a little flour
black pepper, cayenne pepper
Tabasco
salt
1/2 c. finely sifted bread crumbs & 1 egg for breading

Take the cartilage out of the crab meat, but don't break the meat too finely. Toss it in a little sifted flour. Beat the eggs. With a fork and a light hand mix the eggs, mayonnaise and the seasonings into the crab meat. Use a little more cayenne than you think quite safe, and a good dash of Tabasco. (The cakes should be very peppery). Mold the mixture very gently into cakes. Now beat the extra egg. Dip the cakes into this then coat lightly with bread crumbs. Fry them in plenty of deep fat until they are toast colored. Drain them on brown paper or paper towels. They will look prettier when you serve them if you sprinkle them with frizzled parsley. To do this, cut the stem off a nice fat bunch of parsley and soak in ice water for an hour or so. Dry it carefully in a towel and when you have finished whatever you are frying, plunge the parsley into the bubbling (395 degrees). Be ready to remove it almost instantly.

If an egg has a very thin shell or is chipped and likely to crack when being boiled, add a few drops of vinegar to the water.

FRIED SCALLOPS — **Nancy DeMayo**

1 lb. scallops
1 c. flour
2 eggs
3 Tbsp. cold water
1 c. unseasoned bread crumbs
3 lbs. lard
salt and pepper to taste

Wash scallops, and dry with paper towels. Roll in the flour until coated. Add 3 Tbsp. cold water to beaten egg, and coat scallops with the egg and then roll in unseasoned bread crumbs, until well coated. Melt the lard, and when ready drop scallops into hot fat for 3 to 6 minutes. Drain on paper towels, and you're ready to serve.

BARBECUE SHRIMP — **Catherine Stroomer**

1 lb. large shrimp
1/2 c. butter
1/4 c. parsley
1 tsp. garlic salt
2 to 4 drops Tabasco
1/4 c. lemon juice

Peel raw shrimp leaving shells on tails. Slit shrimp down the back almost in half. Thread lengthwise on skewers. In small saucepan melt butter, add rest of ingredients excluding shrimp. Brush shrimp on all sides with mix. Refrigerate 1/2 hour covered. Broil 4 to 5 minutes, turn and broil another 4 to 5 minutes.

SHRIMP TEMPURA — **Janet Pellerin**

1 c. milk
1 egg, beaten
2 c. flour
1/2 tsp. salt

Slash shrimp backs, dip in batter, fry in hot fat 2 minutes.

LINGUINE IN CLAM SAUCE — **Janet Pellerin**

2 cloves garlic
1/2 c. olive oil
1/4 c. chopped parsley
3 c. chopped tomatoes
3/4 c. cleaned, steamed clams

Finely dice and lightly saute garlic in oil. Add parsley, saute 5 minutes. Add drained tomatoes. Add either 3/4 c. cleaned, steamed clams or 1 can chopped clams. Simmer 5 minutes.

SCALLOPED OYSTERS — **Veronica Newcomb**

cracker crumbs
oysters
butter
salt and pepper
1 c. milk

In a greased casserole, put a layer of cracker crumbs, layer of oysters. Dot with butter, salt and pepper. Then repeat crumbs and oysters. End by crumbs on top. Add several pats of butter, salt and pepper. Add 1 c. rich milk. Bake 350 degrees for 45 minutes.

HADDOCK DELIGHT — **Elaine Nelson**

2 lbs. haddock
1/2 c. chopped onion
1/2 tsp. garlic salt
1/4 c. melted butter
1 can cream shrimp soup
1/2 c. chopped celery
dash of pepper
30 Ritz crackers, crushed

Place layer of fish in buttered 10 x 9-inch casserole. Mix soup, celery, onion, garlic salt and pepper. Add half of the soup mixture. Then add rest of the fish and remaining soup mixture. Bake 20 minutes uncovered, at 375 degrees. Mix butter and crackers and sprinkle over casserole. Bake 10 minutes more.

HADDOCK DINNER — **David S. Vinjamoorie**

2-3 lbs. haddock
1 c. tomato sauce
2 large onions, sliced
2 tsp. salt
2 tsp. pepper

Have fish cleaned, cut off tail but leave head on. Fry onions in a pan until soft. Heat tomato sauce and 4 c. water, add fish, salt and pepper, and cook about 1/2 hour. Take fish out whole. Serve with hot mashed potatoes and gravy. Take all left-over fish and gravy; remove all bones; use the hard white flesh off the heat and heat together. Cook 1 lb. or less of macaroni or spaghetti in salted boiling water; drain and add the fish gravy. Serve hot.

MONK FISH — **David S. Vinjamoorie**

Place monkfish in boiling water and bring to boil exactly 2 minutes. Remove and marinate in lemon butter, salt and pepper if desired (or teriyaki sauce), poke a few holes in with a fork and turn a few times. Marinate at least 30-min. but the longer the better. Place in 350 degree oven for 20 minutes, basting with the sauce, then under broiler for 10 minutes, basting again. Turn off broiler. Cover the fish with aluminum foil, set your table and eat. This fish is chewy. Low in cholestrol, high in protein and low calorie content, which makes it a good choice for dieters.

SALMON PIE — **Rita Gross**

5 medium sized potatoes
1/2 c. milk
1 medium onion, minced
1/2 tsp. salt
1/8 tsp. pepper
1 can red salmon
1 unbaked pie shell

Boil, peel and mash potatoes (approx. 1 3/4 c.). Mix together potatoes, milk, and onion, salt and pepper. Add strained juice from 1 can of red salmon. Remove the skin and bones from the salmon and discard. Flake the fish and add to the potato and onion mixture. Prepare your favorite pie crust. Fill the bottom crust with the salmon and potatoes. Dot with 6 thin slices of butter. Add top crust and bake 12 to 15 minutes until golden brown. Serve with a salad as a main course.

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SALMON CROQUETTES

Janet Pellerin

1 can red salmon
24 Ritz or Saltine-crackers (crushed)
1 egg
milk to moisten

Shape and roll in cracker crumbs. Let stand in refrigerator awhile before frying. (Lemon and celery may be added to above.)

SALMON LOAF

Elaine Nelson

1 can flaked salmon
1 c. stale bread crumbs (soaked in 1 c. scalded milk)
1 tsp. salt
1 Tbsp. butter
1/2 tsp. onion juice
2 egg whites, stiffly beaten
2 egg yolks, beaten
1 Tbsp. lemon juice

Combine ingredients in order given, folding in stiffly beaten egg whites last. Drop mixture into well greased and crumbed pan and bake in a moderately 350 degree oven for about 1 hour.

SCALLOPED OYSTERS

Cora Sherman

1 1/2 c. cross cracker crumbs
1 pt. oysters
salt and pepper to taste
1/2 c. melted butter
1 1/2 c. cream
1 tsp. Worcestershire sauce

Butter baking dish and spread bottom with crumbs. Arrange oysters and crumbs in alternate layers. Sprinkle with salt and pepper. Add melted butter gradually. Pour thin cream to which Worcestershire sauce has been added over the whole dish. Spread top with crumbs and dot with butter. Bake 20 minutes in oven at 400 degrees. Serves 4.

WHITE CLAM SAUCE

Janet Pellerin

1/2 c. olive oil
2 large cloves garlic, pureed
1/4 c. finely chopped -parsley
3/4 tsp. oregano or crushed basil leaves
2 cans (6 1/2 oz. each) minced clams (don't drain)
1/2 c. dry white wine

Heat oil in large skillet. Add pureed garlic, finely chopped parsley and crumbled oregano or basil. Saute for 5 minutes. Add canned minced clams to the liquid and the dry white wine. Simmer 5 minutes or until sauce is somewhat reduced. Serves 2.

Select a jar lid the proper size for hamburgers. Remove liner and wash lid well. Fill with meat and smooth top with knife or spatula; turn over and tap.

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TURKEY CREPES

Colleen Hughlock

1 egg
1 c. milk
1 Tbsp. butter, melted
1 c. flour
2 c. diced turkey/ chicken
1/2 c. drained cooked chopped spinach (10 oz. pkg.)
2 (10 oz.) cans mushroom or cream of chicken soup
1/4 c. medium cracker crumbs
1/4 or more c. parmesan cheese
1/4 c. chopped onion

Beat eggs, add 1 c. milk, butter, and flour, beat until smooth. Grease 6-inch skillet and heat. Poru 2 Tbsp. butter into skillet. Lift pan and tilt from side to side. Return to heat. Brown one side only. Repeat, makes 12.
Filling: Mix turkey, spinach, and the can soup, cracker crumbs, cheese and onion. Spoon onto crepes on unbrowned side, roll. Arrange seam side down in greased shallow baking dish.
Sauce: Combine soup, 1 c. milk, pour over crepes. Bake at 350 degrees for 30 minutes.

SKILLET CHICKEN IN GOLDEN GRAVY

Denise Gove

2 Tbsp. oil
1 broiler fryer, cut up-3 lbs.
1 can golden mushroom-soup
1 c. water

Brown chicken in hot oil - remove chicken from pan, add onion soup and water; mix well. Add chicken, cover and cook 30 minutes or until tender. Serve with hot noodles or rice and the pan gravy.

OVEN FRIED CHICKEN PARMESAN

Shirley Kowalczyk

1/2 c. (2 oz.) grated Parmesan cheese
1/4 c. flour
1 tsp. paprika
1/2 tsp. salt
dash pepper
2 1/4 to 3 lb. broiler fryer, cut up
1 egg, slightly beaten
1 Tbsp. milk
1/4 c. margarine

Combine cheese, and flour, seasonings. Dip chicken in combined egg and milk. Coat with cheese mixture. Place in baking dish. Pour margarine over chicken. Bake 350 degrees 1 hour or until tender.

FRIED CHICKEN

Barbara Newcomb

chicken pieces
2 eggs
1 c. milk
flour

Mix egg and milk well. Dip chicken pieces in egg and milk then in flour, fry in hot fat a few pieces at a time until browned on all sides, then place in a pan lined with a heavy brown paper and put in a 300 degree oven and let finish cooking. Chicken will stay nice and moist on inside and brown and crisp on outside.

POUNDED CHICKEN **Barbara Newcomb**

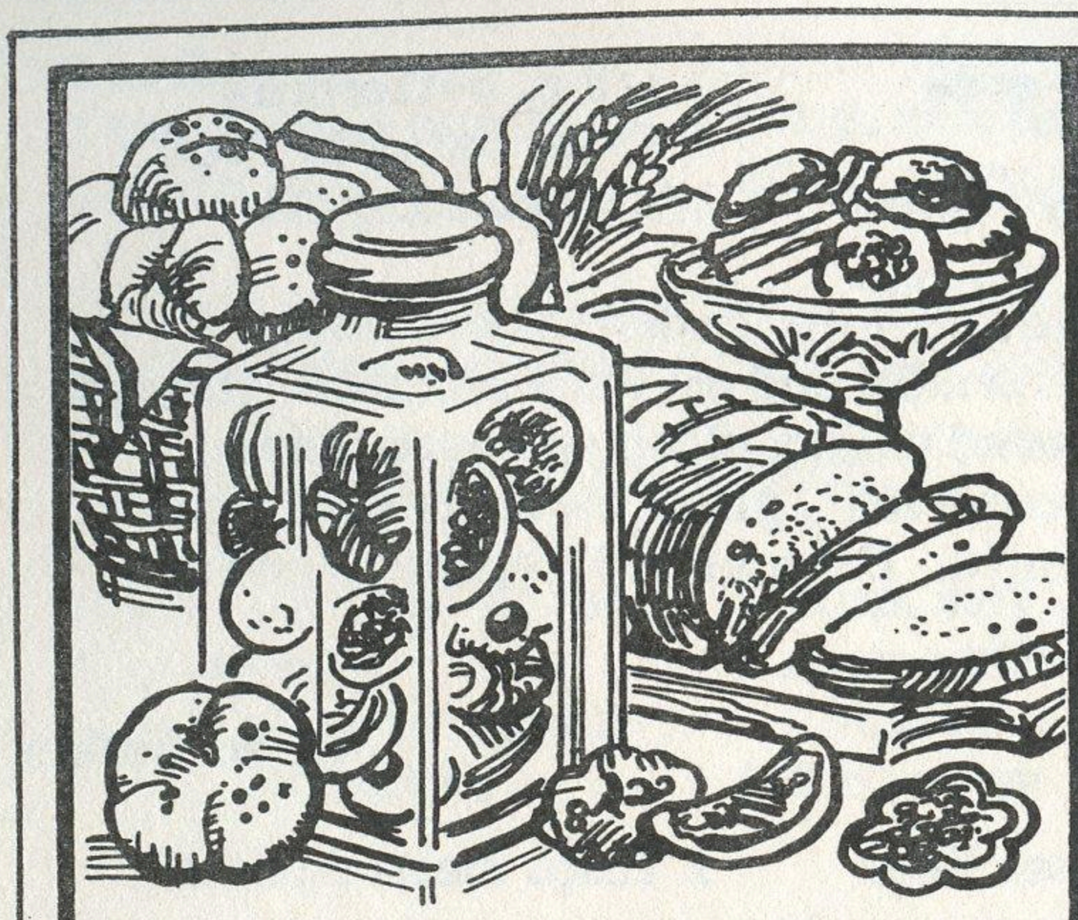
4 chicken breasts
2 eggs
1 c. milk
unflavored bread-
-crumbs
1/2 lb. oleo

Bone chicken breasts and place on board and cover with aluminum foil, on heavy plastic with wooden mallet or hammer, pound until chicken is really flat and thin like a veal cutlet. Dip in egg batter, then in bread crumbs. Fry in butter until browned on both sides.

MABEL'S CHICKEN PIE **Elaine Nelson**

One large fowl (about 5 lbs.) cut up. Add water to barely cover and 1 1/2 tsp. salt. Simmer from 2 to 2 1/2 hours. Strain. Remove meat from bones. Cut into good-sized chunks and arrange in baking dish. Season with salt and pepper. Boil chicken broth down to 1 qt. and thicken with flour. Pour 1/2 of the gravy over the chicken. Top with biscuit dough rolled to 1/2-inch thickness. Bake 3/4 hour in 350 degree oven. Serve with remaining gravy. Serves 8-10 people.
Biscuit Topping: 1 c. biscuit, 2 tsp. baking powder, 3 Tbsp. chicken fat. Roll 1/2-inch thick, put on top of chicken and slash the top in 3 or 4 places with sharp knife.

Write An Extra Recipe Here:



Bread, Rolls and Cookies

PEANUT BUTTER BREAD **Florence Gove**

2 c. flour
1 tsp. salt
4 tsp. baking powder
1/3 c. sugar
1/2 c. peanut butter
1 1/2 c. milk

Sift together the dry ingredients. Add the peanut butter and milk and beat well. Put batter into a greased loaf pan. Bake in preheated 350 degree oven for about 1 hour.

ENGLISH MUFFIN BREAD **Beryl Sanborn**

3 c. flour
2 Tbsp. yeast
1 Tbsp. sugar
1 tsp. salt
1/4 tsp. baking soda
2 c. warm milk (120 degrees)

Stir all ingredients together now stir in 2 - 2 1/2 c. more flour. Spoon into loaf pan, greased and cornmealed. Sprinkle with cornmeal on top of loaves. Let rise about 45 minutes. Remove immediately. Makes 2 loaves. Best when toasted.

INDIAN FRIED BREAD **Beryl Sanborn**

4 c. flour
3 tsp. baking powder
2 Tbsp. dry milk
2 tsp. salt
1 Tbsp. shortening
2 c. warm water

Sift dry ingredients together and mix in the shortening. Gradually add the warm water. Mix very gently and knead until dough is soft to handle. Cover and let dough rise for about 20 minutes. Roll in golf-ball size pieces. Flatten with hands and drop into hot oil, about 3/4-inches deep and fry until golden brown. Turn and fry the other side. Serve hot with butter or jam.

IRISH SODA BREAD — **Beryl Sanborn**

3 c. sifted flour
3 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 c. currants or raisins
1 1/3 c. buttermilk
1 Tbsp. caraway seed
1/4 c. cooking oil

Sift flour, sugar, baking powder, soda and salt into medium sized bowl; stir in currants, caraway seeds, then buttermilk and oil until blended. (Dough will be sticky.) Turn out into lightly floured pastry cloth or board, knead about 5 minutes. Shape into an 8-inch round loaf, place on ungreased pan. Cut a cross on top of dough with sharp knife. Bake at 375 degree oven for 55 minutes or until done.

BEER BREAD — **Karen Walker**

3/4 c. self rising flour
1/4 c. sugar
12 oz. Budweiser Beer
2 Tbsp. melted butter

Combine all ingredients. Bake in greased loaf pan for 30 minutes at 350 degrees. Remove from oven and brush top of bread with butter. Return to oven and bake 15 minutes more.

BEER BREAD — **Janet Pellerin**

12 oz. of beer
1/2 c. lard or bacon fat
1/2 c. packed light brown sugar
1/2 c. molasses
1 1/2 Tbsp. salt
1 pkg. active dry yeast
1/2 c. warm water
3 c. sifted rye flour
3 c. unsifted white flour

Heat the beer in a saucepan, until it bubbles. Add lard, sugar, molasses, and salt. Cool to lukewarm. Dissolve yeast in warm water in large mixing bowl. Add lukewarm beer mixture; then beat in rye flour and enough white to make a soft dough. Knead dough until smooth and elastic. Place in bowl and let rise in warm place until double in bulk. Punch down and knead again. Divide dough in half and shape into 2 loaves. Let rise until double in bulk. Bake at 350 degrees for 40-45 minutes. Makes 2 loaves.

HERB BUTTER BREAD — **Colleen Hughlock**

1 1/2 c. warm water
2 Tbsp. soft shortening
2 Tbsp. sugar
1/2 tsp. nutmeg
1/4 tsp. caraway seeds
1 pkg. yeast
1 tsp. salt
3 c. flour
1 tsp. sage

Mix yeast, water, and add shortening, salt, sugar and 1/2 of flour. Beat 2 minutes at medium speed with mixer. Add remaining flour, nutmeg, sage and caraway. Blend and let rise until double. Stir down. Let rise again in greased loaf pan and bake at 375 degrees for 40-50 minutes.

PEANUT BUTTER BREAD

Althea Barton

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. sugar
1/4 c. shortening
2/3 c. peanut butter
1 c. milk
2 eggs

Preheat oven to 350 degrees. Sift together, flour, powder, salt, and sugar. Add shortening, peanut butter. Combine and add milk, eggs. Bake until done.

TRY SOME OATMEAL BREAD

Doris LaGraves

1 1/2 c. boiling water
1 c. oatmeal
1/2 c. dark corn syrup
1/3 c. margarine
1 Tbsp. salt
2 pkgs. active dry yeast
1/2 c. warm water
2 eggs
2 c. raisins
2 Tbsp. grated orange rind
1/2 tsp. ground allspice
6 c. flour

Grease 2 (1 1/2 to 2 qt.) round oven-proof casseroles. Stir together boiling water, oats, corn syrup, margarine and salt in large bowl. Cool to lukewarm. Sprinkle yeast in warm water; stir until dissolved. Add to oat mixture. Beat in eggs, raisins, orange rind and allspice. Vigorously stir in flour 1 c. at a time, until a smooth, most dough forms. Cover. Chill 1 1/2 - 2 hours. Place chilled dough on lightly floured surface. Shape (do not knead) into round loaves with greased hands and place in prepared casseroles. Cover. Let rise in warm place, free from drafts until double in bulk, 50-60 minutes. (Dough will be even with top of dish). Bake in 350 degree oven for 50-60 minutes. Remove from dishes, cool on wire racks.

QUICK WHEAT BREAD

Ginny Geschwindner

2 c. flour
1 c. sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
1/2 tsp. ground cinnamon
2 c. Wheaties cereal
1 c. milk
1/4 c. vegetable oil
1 egg, slightly beaten

Heat oven to 350 degrees. Grease loaf pan, 9 x 5 x 3-inches. Mix flour, sugar, baking powder, salt and cinnamon. Mix in remaining ingredients. Spread in pan. Bake 55-60 minutes. Remove and cool before slicing.

WHOLE WHEAT BROWN BREAD

Marie Newcomb

2 c. whole wheat flour
1/2 c. white flour
1 tsp. baking powder
1 tsp. salt
1 1/2 c. soured milk or buttermilk
1/4 c. cooking oil
1/4 c. honey
1/4 c. molasses

Preheat oven 350 degrees. Grease (not oil) 9 x 5-inch loaf pan. In large bowl, combine all ingredients. Stir 70-80 strokes until well moistened. Pour into prepared pan. Bake 40-50 minutes until toothpick inserted in center comes clean. Serve warm.
*To make soured milk - 2 Tbsp. vinegar or lemon juice added to fresh milk.

RHUBARB NUT BREAD — **Denise Gove**

1 1/2 c. brown sugar
2/3 c. oil
1 egg
1 tsp. baking soda
1 tsp. salt
1 c. soured milk
2 1/2 c. flour
1 1/2 c. fresh, diced rhubarb
1/2 c. chopped nuts

Beat sugar, oil, eggs. Mix soda, salt, vanilla and milk, add to first mixture. Add rhubarb. Pour into 2 greased loaf pans, sprinkle with following - 1/2 c. sugar, 1 Tbsp. butter mixed until crumbly. Bake 325 degrees for 1 hour.

LEMON LOAF — **Denise Gove**

1/2 c. shortening
3/4 c. sugar
2 eggs
rind of 1 lemon
1 1/3 c. flour
2 tsp. baking powder
1/4 tsp. salt
1/2 c. milk

Cream sugar and shortening, add eggs and beat, add dry ingredients and milk. Fold in lemon rind. Bake 325-350 degrees for 1 hour. When warm still in pan over top of loaf - the juice of 1 lemon mixed with 1 tsp. sugar.

BANANA NUT BREAD — **Bea Blackington**

3 large ripe bananas (1 c.)
1 c. sugar
1/2 stick margarine, melted
1 1/2 c. sifted flour
1 tsp. baking powder
3/4 tsp. salt
1 c. chopped nuts

Mash bananas, add sugar, egg and melted margarine. Mix well. Add dry ingredients and mix well. Add nuts and pour into a greased 9 x 5 x 3-inch pan and bake about 1 hour at 340 degrees.

ZUCCHINI BREAD — **Bea Smith**

3 c. flour
1 1/2 c. sugar
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking powder
3/4 tsp. baking soda
2 c. shredded, unpeeled zucchini
1 c. chopped nuts
1 c. raisins
3 eggs
1 c. oil

In large bowl stir together flour, sugar, cinnamon, salt, baking powder and soda, zucchini squash and nuts and raisins. In another bowl beat eggs and oil. Pour over flour and stir until moistened. Turn into 9 x 5 x 3-inch pan. Bake 350 degrees 1 hour and 30 minutes. Cool in pan 10 minutes; remove.

ZUCCHINI BREAD — **Rose Palmer**

3 eggs
1 c. oil
1 c. sugar
2 c. zucchini, grated
2 tsp. vanilla
3 1/4 c. flour
1 tsp. baking powder
1 tsp. baking soda
3 tsp. cinnamon
1 tsp. salt
3/4 c. raisins
1 c. nuts, optional

Sift dry ingredients. Mix oil and sugar and egg together. Add dry ingredients plus vanilla then add grated zucchini, raisins and nuts. Grease and flour 2 loaf pans. Bake at 350 degree oven for 1 hour or until done.

POTATO BREAD

Ginny Geschwindner

2 Tbsp. sugar
4 tsp. salt
2 pkgs. active dry yeast
8 c. flour
1/2 c. water
1 1/2 c. mashed potatoes
1 1/2 c. milk
1/4 c. butter
2 eggs

1. In large bowl, combine sugar, salt, yeast and 1 1/2 c. flour. In 2 qt. saucepan, mix water, mashed potatoes and milk, add butter, cook over low heat until very warm, stirring often. (Butter need not melt completely). With mixer at low speed gradually beat liquid into dry ingredients just until blended. Beat in eggs. Increase speed to medium. Beat in one cup of flour. Stir in about 3 1/4 c. flour to make soft dough.
2. Turn dough onto well floured surface and knead 10 minutes until smooth and elastic, kneading in about 1 1/2 c. flour. Shape into ball, place in greased large bowl. Cover, let rise, until doubled in size - about 1 hour.
3. Punch down dough - turn onto lightly floured surface - cut dough in 1/2. Cover 15 minutes.
4. Grease 2 (2 qt.) round casseroles - shape one piece of dough into ball and place in casserole. Cover. Repeat with other ball of dough. Cover and let rise about 1 hour.
5. Preheat oven to 400 degrees. Brush loaves with milk. Bake 40 minutes. Remove from casseroles immediately.

PUMPKIN BREAD

Sally Barber

4 c. flour
2 1/2 c. sugar
2 tsp. baking powder
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves
1 tsp. nutmeg
1 c. oil
1 small can pumpkin
4 eggs

Cream sugar, eggs, and oil with pumpkin. Sift together flour, baking soda, baking powder, and spices. Blend well, bake in greased pans. Bake at 350 degrees for 1 hour.

PUMPKIN BREAD

Bea Blackington

2 c. flour, unsifted
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
2 c. sugar
3/4 c. butter
2 eggs
1 can pumpkin (small can)

Grease lightly 2 (9 x 5 x 3-inch) loaf pans. Sift dry ingredients. In large bowl beat sugar with butter, add eggs one at a time, beating well after each; until light and fluffy. Beat in pumpkin. Add flour mixture and beat until combined. Turn into loaf pans and bake about one hour and 15 minutes. Let cool in pans 10 minutes. Turn out and cool completely. Bake at 325 degrees. Makes 2 loaves.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

SOUR CREAM MUFFINS — **Patricia Sawyer**

1 egg, beaten
1 c. sour cream
1 1/3 c. flour
2 Tbsp. sugar
1 1/2 tsp. baking powder
1 tsp. baking soda

Mix together egg and sour cream. Sift, and combine dry ingredients with egg mixture. Bake 375 degree oven about 25 minutes.
Variation: Add 1 c. blueberries.
Makes 1 dozen muffins.

DO-NUT MUFFINS — **Beryl Sanborn**

1/3 c. margarine
1/2 c. sugar
1 egg
1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 c. milk
1/3 c. melted margarine
1/2 c. sugar
cinnamon
1/2 tsp. vanilla

Mix margarine, sugar and egg thoroughly. Blend flour, baking powder, salt and nutmeg. Stir in alternately with milk. Fill greased muffin cups 2/3 full. Bake for 20-25 minutes in 350 degree oven. When done, roll tops and bottoms in melted margarine, then in 1/2 c. sugar and cinnamon. Serve warm. Very good. Tastes like do-nuts.

SQUASH MUFFINS — **Doris Persons**

2/3 c. cooked squash
1 c. milk
1/4 c. sugar
1 egg, well beaten
2 c. flour
1/2 tsp. salt
2 tsp. baking powder
1 Tbsp. melted butter

Mix in order given the first 4 ingredients. Sift together and add dry ingredients. Add lastly the butter. Beat well. Bake in greased muffin pans, 25 minutes at 375 degrees.

BLUEBERRY MUFFINS — **Agnes MacKenzie**

1/2 c. butter
1 c. sugar
1/2 c. milk
1/2 tsp. salt
2 tsp. baking powder
2 c. unsifted flour
1 tsp. vanilla
2 eggs
1 pt. blueberries

Place first 7 ingredients in one bowl, then add 2 eggs, one at a time, well beaten. Fold in 1 pt. blueberries. If frozen, dredge in flour as you would if fresh. Shake off extra flour and fold in. Grease and flour pan (or use Pam) and fill muffin tins. Sprinkle a little sugar on top. Bake at 375 degrees for 30-35 minutes, depending on the size of your pan.
NOTE: The frozen berries will not sink to the bottom of the muffins.

To avoid lumps in batter, add a pinch of salt to the flour before it is wet.

APPLE FILLED BUNS

Doris LaGraves

Prepare raised dough such as used in breads or raised buns. Take dab of dough and flatten into circle about size of coffee mug opening.
Fill with thinly sliced apples. Add sugar and cinnamon.
Bring dough edges together, sealing in filling and place on greased baking sheet seam side down.
Bake 20-25 minutes in 375 degree oven.
Remove from baking sheet and immediately scrape the filling which has leaked from the buns with tsp., which hardens and forms homemade lollipops.

QUICK PINEAPPLE ROLLS

Melinda Newcomb

1 c. crushed pineapple
1/2 c. butter, softened
1/2 c. brown sugar
1 tsp. cinnamon
1 can refrigerator biscuits

Drain 1 c. crushed pineapple. Mix with butter, brown sugar, and cinnamon. Spoon into 10 large muffin cups, greased. Open 1 can refrigerator biscuits; place a biscuit in each cup over pineapple mixture. Bake 10 minutes in a 425 degree oven. Let cool 5 minutes, then invert to remove from pan. Yields: 10 rolls.

WHOLE WHEAT CINNAMON ROLLS

Patti Bublat

1 pkg. active dry yeast
1/2 c. brown sugar
2 1/2 c. lukewarm water
3 1/2 c. whole wheat flour
1/4 c. warm water
1 Tbsp. salt
1/4 c. shortening
4 c. flour, sifted

Filling:
1/4 to 1/2 oleo, melt
2 c. white sugar
2 c. brown sugar
1/4 c. cinnamon
raisins
nuts

Sprinkle yeast on 1/4 c. warm water; stir in to dissolve. Dissolve brown sugar and salt in lukewarm water. Add with shortening, whole wheat flour, (stirred before measuring) and 1 c. flour to yeast. Beat thoroughly to mix well. Stir remaining flour to make a dough leaves the sides of the bowl. Turn out on floured board, cover and let rest for 10 to 15 minutes. Knead until smooth and elastic about 10 minutes. Place in greased bowl; turn dough over to grease top. Cover and let rise in warm place until doubled about 1 1/2 hours. Punch down. Turn onto board and divide into pieces easy to handle. Roll into rectangle spread a layer of melted oleo over surface. Cover with filling. Sprinkle on nuts and/or raisins, if desired. Roll as for jelly roll; seal edges. Cut into 1-inch slices. Place in well greased pans. Cover and let rise until doubled, 30 to 40 minutes. Bake at 375 degrees for 20-25 minutes. Remove to wire racks. Makes 5 to 6 dozen rolls.

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WHEAT GERM MUFFINS — **Mildred Vaine**

2/3 c. biscuit mix
1/3 c. wheat germ
1/4 c. sugar
1 egg, slightly beaten
1/3 c. water
2 Tbsp. peanut butter
1/2 tsp. vanilla

In mixing bowl combine packaged biscuit mix, wheat germ and sugar. In another small bowl combine the slightly beaten egg, water, peanut butter, and vanilla. Beat mixture smooth with a beater. Add egg mixture to dry ingredients, stirring just until dry ingredients are moistened (don't overmix). Spoon batter into greased or paper lined muffin pans, filling c. 2/3 full. Bake in 375 degree oven for 20-25 minutes or until golden brown. Makes 6 muffins.

6 WEEKS BRAN MUFFINS — **Janet Pellerin**

1 (15 oz.) pkg. bran flakes with raisins
2 c. sugar (I use less)
5 c. flour
5 tsp. baking soda
1 tsp. salt
4 eggs, well beaten
1 c. Crisco oil
1 qt. buttermilk

Mix dry ingredients in very large bowl. Add eggs, oil, milk. Mix well. Bake in 400 degree oven for 15 to 20 minutes.
Store remaining batter in covered container in refrigerator. Use as needed. Do not stir again. Fill muffin tins 3/4 full. Will keep 6 weeks.

OATMEAL SCONES — **Peggy Hawkins**

2/3 c. butter or margarine
1/3 c. milk
1 egg
1 1/2 c. flour
1 1/4 c. quick oats, uncooked
1/4 c. sugar
1 Tbsp. baking powder
1 tsp. salt
1/2 c. raisins
1 tsp. cream of tartar

Add butter, milk, and egg to combined dry ingredients. Mix just until dry ingredients are moistened. Stir in raisins. Shape dough to form ball, pat out on floured surface to form 8-inch circle. Cut into 8 to 12 wedges. Bake on greased cookie sheet in preheated oven 425 degrees for 12-15 minutes or until light golden brown. Serve warm with butter or jam or honey. Dry ingredients may be made ahead and stored in large jar and just add liquids and bake later.

BAKING POWDER BISCUITS — **Melinda Newcomb**

2 c. sifted flour
3 tsp. baking powder
3/4 tsp. salt
4 Tbsp. shortening
2/3 c. milk

Preheat oven to 450 degrees. Measure flour and sift with baking powder and salt into a large bowl. Cut in shortening with pastry blender until mixture looks like coarse corn meal. Add milk gradually stirring with fork to make a soft dough. (Dough should not be sticky, may not need all of milk.) Place dough on lightly floured board and knead gently 6-10 times. Roll lightly with rolling pin until dough is about 1/2-inch thick. Cut down with a biscuit cutter which has been dipped in flour. Place biscuits on ungreased cookie sheet. Bake at 450 degrees for 12-15 minutes or until brown.

2 HOUR ROLLS

Denise Gove

2 c. milk
2 Tbsp. sugar
1 1/2 tsp. salt
3 pkgs. yeast
6 c. flour
4 Tbsp. melted shortening

Scald milk, add sugar, salt. Cool to lukewarm - add yeast, stir until dissolved. Add 3 c. flour and beat until smooth, add shortening, and remaining flour. Mix well. Turn on floured board, knead well. Place dough in greased bowl. Cover, set in warm place - let rise until doubled in bulk about 1 hour. Punch down, shape into rolls and place in well greased pans. Cover and let rise until light about 45 minutes. Bake in hot oven 425 degrees for about 20 minutes. Makes 3 dozen rolls.

SPEEDY WHEAT ROLLS

Denise Gove

2 c. milk
2 Tbsp. molasses
1 1/2 tsp. salt
3 pkgs. yeast
5 c. whole wheat flour
1 c. white flour
4 Tbsp. melted shortening

Scald milk, add molasses and salt, cool to lukewarm add yeast stir until dissolved. Addhalf of flour, beat until smooth, add shortening and remaining flour. Knead well keeping dough soft. Place in greased bowl, cover and let rise until doubled (1 1/2 hours). Shape into rolls place in greased pan, let rise (1 hour). Bake 425 degrees for 20 minutes.

SOURDOUGH PANCAKES

P.A. Tuttle

First part (starter):
1 pkg. yeast
1 tsp. sugar
1 tsp. salt
2 beaten eggs
2 c. lukewarm water
2 c. flour
3 Tbsp. oil

Soften yeast in the warm water. Mix all ingredients well in earthen bowl, and then set away in the bowl, loosely covered to ferment. The batch will take 48 hours to ferment. After this period pour starter in jar with lid and keep in refrigerator to be used as needed.

Pancakes (second part):
2 c. starter
2 c. lukewarm water
2 1/2 c. flour
1 Tbsp. sugar

Cover and let stand overnight in warm place. In morning, take out 2 c. of mix and replace that taken out of starter. To remainder add 1/4 c. evaporated milk, 1/2 tsp. salt, 1 tsp. baking soda, 2 tsp. sugar, 3 Tbsp. oil, 2 eggs. After mixing well, let stand for a few minutes, then cook on hot griddle.

Baking powder cans make good molds for brown bread. Set the cans on a rack in a pan, with water enough to come up 2/3 the depth of the molds. Then cover the pan. Water should be boiling gently before the cans are put in.

DIABETIC COOKIES — **Ginny Geschwindner**

1 c. raisins
2 c. chopped apples
2 c. water
4 eggs
2 tsp. baking powder
1 c. chopped dates
1 c. chopped nuts
2 sticks margarine
2 tsp. vanilla
4 c. flour

Boil raisins, dates, and apples in the 2 c. of water for 3 minutes. Add margarine and let melt. Add remaining ingredients, mix and let cool. Drop by Tbsp. onto greased baking sheets, bake at 350 degrees for 10-12 minutes.

BOILED COOKIES — **Betty Campbell**

2 c. sugar
1/2 c. oleo
1/2 c. milk
3 Tbsp. cocoa
3 c. oatmeal
1 tsp. vanilla
1/2c. peanut butter

Combine- sugar, oleo, milk, and cocoa in saucepan, boil 1 minute, a full rolling boil. Remove from heat; add oats, vanilla and peanut butter. Mix well. Drop by tsp. on waxed paper. Let stand at room temperature until firm.

APPLEJACK COOKIES — **Denise Gove**

1 c. brown sugar
1/2 c. shortening
1 egg
1 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. nutmeg
1 c. chopped, unpeeled apples

Cream sugar and shortening, beat in eggs. Add dry ingredients. Mix well. Add apples, mix and drop by teaspoon on greased cookie sheet. Bake 375 degrees 12-15 minutes.

SOFT GINGER COOKIES — **Patricia Sawyer**

1 c. sugar
1 c. shortening
1 egg
1 c. molasses
1 c. sour cream
3 1/2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1 tsp. salt
1/4 tsp. each of: nutmeg, cloves, and allspice
1 more c. of flour

Sift together 3 1/2 c. flour, and spices. Cream shortening and sugar, add egg and molasses and sour cream. Mix together with flour and spices. Mix in more flour to roll. Chill. Roll. Cut to 1/8-inch thick. Place cookies in greased pan for about 12 minutes in 350 degree oven.

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PEANUT BUTTER COOKIES

Florence Gove

1/2 c. soft shortening (half butter)
1/2 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar, packed in cup
1 egg
1 1/4 c. sifted flour
1/2 tsp. double-action baking powder
3/4 tsp. soda
1/4 tsp. salt

Mix together thoroughly: shortening, peanut butter, sugar, brown sugar and egg. Sift together and stir in: flour, baking powder, soda and salt. Chill dough. Roll into balls size of large walnuts. Place 3-inches apart on lightly greased cookie sheet. Flatten with fork dipped in flour.....crisscross. Bake 10-12 minutes in quick moderate oven preheated to 375 degrees, until set, but not hard. Makes about 3 dozen 2 1/2-inch cookies.

PEANUT BLOSSOMS

Beryl Sanborn

1 3/4 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
1/2 c. butter
1/2 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 pkg. milk chocolate candy kiss

Sift together flour, soda, and salt. Cream together butter, peanut butter. Gradually add sugar and firmly packed brown sugar, creaming well. Add egg and vanilla; beat well. Blend in the dry ingredients gradually; mix thoroughly. Shape the dough into balls using a rounded teaspoonful for each. Roll balls in sugar and place on ungreased cookie sheet. Bake at 375 degrees for 8 minutes. Remove sheet from oven & place a solid milk chocolate candy kiss on top of each cookie pressing down firmly so that the cookie cracks around the edges. Return the cookie to the oven and bake 2 to 5 minutes longer until golden brown.
Makes about 3 dozen cookies.

PINEAPPLE COOKIES

Marie Newcomb

1/2 c. shortening
1/2 c. white sugar
1/2 c. broken nuts
1/2 c. brown sugar
1/2 c. drained crushed pineapple
1 egg, well beaten
2 c. sifted flour
1/4 tsp. salt
1/4 tsp. baking soda
1 tsp. baking powder
1 tsp. vanilla

Cream shortening with both sugars, add egg and pineapple. Mix in flavoring. Sift flour with salt, baking soda, and baking powder. Add to first mixture, add nuts. Drop by teaspoon on greased cookie sheet. Bake in moderate oven 10 minutes.

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BOILED COOKIES — **Marie Newcomb**

1 c. white sugar
1 c. brown sugar
1/2 c. oleo or lard
1/2 c. milk
3 c. oatmeal
1/2 c. peanut butter
1 tsp. vanilla

Put on stove, bring to boil, boil 2 or 3 minutes. Take off stove, then quickly add 3 c. of oatmeal, 1/2 c. peanut butter, 1 tsp. vanilla. Mix all well. Drop by tsp. onto waxed paper. Let harden about half hour or until firm like a cookie. Add chopped nuts if desired.

MOLASSES MACAROONS — **Bernice King**

3/4 c. soft margarine
1 c. white sugar
1/4 c. molasses
1 egg
2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger

Cream margarine and 1 c. sugar until fluffy. Beat in molasses and egg. Mix remaining ingredients. Add to first mixture and stir until blended. Shape in 3/4-inch balls, roll in sugar and put 2-inches apart on ungreased cookie sheet. Bake 350 degrees approx. 15 minutes.

MOLASSES PEANUT BUTTER COOKIES — **Dora Gross**

1/2 c. cooking oil
1/2 c. peanut butter
2 eggs
1/3 c. molasses
1/2 c. white sugar
1 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
pinch of salt
1 tsp. cinnamon
1 tsp. ginger
1/4 tsp. cloves
1 c. oatmeal

Mix together oil, peanut butter, eggs, molasses and sugar. Add flour, soda and spices. Add oats. Chill 1 hour or more. Roll in walnut sized balls. Roll in sugar or fine chopped nuts and place on baking sheet. Flatten with bottom of juice glass. Bake in 350 degree oven 10-12 minutes until set but not hard.

MINCEMEAT COOKIES — **Marion Macie**

1 c. shortening
1 c. sugar
1 egg
1 c. mincemeat
1 1/2 c. flour
1/2 tsp. baking soda

Cream sugar and shortening, add egg and mincemeat. Sift together dry ingredients. Add with egg mixture. Drop by Tbsp. on a greased cookie pan. Bake 400 degrees for 9 to 12 minutes.

To peel an orange easily and to get the skin off in one piece, heat the orange slightly for 3 or 4 minutes before peeling.

PUMPKIN COOKIES

Nancy DeMayo

1/4 c. lard shortening
1/2 c. sugar
1 egg
1 c. flour
2 tsp. baking powder
1/2 c. nuts
1/2 tsp. salt
1 1/4 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 c. pumpkin
1/2 c. raisins

Cream lard and sugar. Add dry ingredients, egg and pumpkin. Mix. Add raisins and nuts. Drop by tsp. onto greased cookie sheet about 2-inches apart. Bake in oven 400 degrees for about 12-15 minutes.

SOUR CREAM COOKIES

Karen Walker

1/2 c. shortening
1/2 c. brown sugar
2 eggs
2 1/2 c. flour
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla
2/3 c. walnuts
1 small bag chocolate chips

Cream shortening, add sugars and cream well. Add well beaten egg. Sift flour once before measuring. Sift flour, baking powder, salt and soda together and add to creamed mix, alternating with sour cream. Add vanilla and nuts and chocolate chips. Spread on cookie sheet and bake at 300-375 degrees until done.

SOUR CREAM COOKIES

Patricia Sawyer

1/3 c. shortening
2/3 c. sugar
1 egg, beaten
1 2/3 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. sour cream

Cream shortening and sugar. Add egg; sifted dry ingredients, alternately with sour cream. Bake 350 degrees for 10-15 minutes. Can add 1/2 c. nuts or can sprinkle with cinnamon and sugar, (1 Tbsp. sugar and 1/4 tsp. cinnamon mixed.)

SOFT CHOCOLATE CHIP COOKIES

Karen Walker

2/3 c. soft shortening (part butter)
1/2 c. granulated sugar
1/2 c. brown sugar (packed)
1 egg
1 tsp. vanilla
1 1/2 c. flour (for a softer rounder cookie add 1/4c.-more flour)
1/2 tsp. soda
1/2 tsp. salt
1/2 c. chopped nuts
1 pkg. semi-sweet chocolate bits

Heat oven to 375 degrees. Mix shortening, sugars, egg and vanilla thoroughly. Measure flour and blend dry ingredients; stir in. Mix in nuts and chocolate bits. Drop 2 tsp. onto ungreased cookie sheet. Bake 8-10 minutes. Makes 4 to 5 dozen cookies.

POLISH TEA CAKES — **Shirley Kawalezyk**

1/2 c. butter
1/2 c. sugar
1 egg yolk, slightly-beaten
1 c. flour
1/2 tsp. salt
1/2 tsp. vanilla

Cream butter and sugar until light. Add egg yolk, mix well. Add flour sifted with salt. Mix. Roll dough in small balls, dip in unbeaten egg whites and roll in finely chopped nuts. Place on buttered baking sheet and press down center of each with thumb or thimble. Bake 325 degrees for 5 minutes. Remove and press down again with thimble and return to oven for 10-15 minutes. Remove from oven and fill indention with preserve while still warm.

PEANUT BUTTER BROWNIES — **Beryl Sanborn**

1/4 c. butter
1 c. sugar
2 sqs. unsweetened-chocolate (2 oz.)
1/4 c. peanut butter
1/2 tsp. vanilla
2 eggs
1/2 c. sifted flour

On low heat, melt butter and chocolate, blend in sugar and peanut butter, salt, vanilla. Beat in eggs. Stir in flour. Pour into greased 8 x 8 x 2-inch pan. Bake at 350 degrees about 25 minutes.

MARBLE SQUARES — **Melinda Newcomb**

1 (8 oz.) pkg. cream cheese
2 1/3 c. sugar
3 eggs
1/2 c. margarine
3/4 c. water
1 1/2 oz. sq. unsweetened chocolate
2 c. flour
1/2 c. dairy sour cream
1 tsp. soda
1/2 tsp. salt
1 (6 oz.) pkg. chocolate chips

Heat oven to 375 degrees. Combine softened cream cheese and 1/3 c. sugar, mixing until well blended. Add one egg; mix well. Combine margarine, water and chocolate in saucepan; bring to boil. Remove from heat. Stir in combined flour and remaining sugar. Add remaining eggs, sour cream, soda and salt. Mix well. Pour into greased and floured jelly roll pan. Spoon cheese mixture over chocolate batter. Cut through batter with knife several times for marble effect. Sprinkle with chocolate pieces. Bake at 375 degrees for 25-30 minutes.

CHEWY CARAMEL BARS — **Melinda Newcomb**

32 Kraft caramels
2/3 c. evaporated milk
1 c. flour
3/4 c. old fashioned oats
1/2 c. brown sugar, packed
1/2 tsp. soda
3/4 c. margarine
1 (6 oz.) pkg. chocolate chips

continued.....

CHEWY CARAMEL BARS (Continued)

Heat oven to 350 degrees. Melt caramels with milk in covered double boiler or heavy saucepan over low heat. Combine dry ingredients; cut in margarine until mixture resembles coarse crumbs. Reserve 1 c. Press remaining crumb mixture onto bottom of greased 13 x 9-inch pan. Bake at 350 degrees for 12 minutes. Sprinkle chocolate pieces over baked crust. Spread caramel mixture evenly over chocolate pieces. Sprinkle with reserved crumb mixture. Continue baking 20 minutes. Chill 2 hours. Cut into bars.

OLD FASHIONED HERMITS

Nancy DeMayo

6 Tbsp. shortening
1/2 c. sugar
1 egg
1/2 c. molasses
1 3/4 c. flour
2 tsp. baking powder
1/4 tsp. salt
1/4 tsp. soda
3/4 tsp. cinnamon
1/4 c. milk
1 c. raisins

Cream shortening and sugar. Add egg, milk and molasses, and raisins. Add dry ingredients together, mix well. Mix together and cook 10 minutes at 350 degree oven.

HERMITS

Denise Gove

1 egg
2/3 c. oil
1/3 c. molasses
2 Tbsp. corn syrup
2 1/2 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
1 tsp. baking soda
1 c. raisins
1 c. nuts

Pour boiling water over raisins, let stand 10 minutes, drain. Beat egg, sugar, oil, molasses, and syrup. Add dry ingredients. Mix well and add raisins and nuts. Chill 1 hour. Turn out onto lightly floured board and divide into long round strips about 1-inch wide and about as long as cookie sheet. Bake 2 strips at a time on ungreased cookie sheet. Bake 325-350 degrees for 15-20 mintues. When baked cut into strips desired lengths.

Write An Extra Recipe Here:

Cakes and Pastry

DAFFODIL CAKE

Marie Newcomb

6 egg whites
3/4 c. sugar
1/2 tsp. vanilla
1/2 tsp. cream of tartar
1/2 c. cake flour
1/8 tsp. salt
6 egg yolks
3/4 c. sugar
1/4 c. boiling water
1 tsp. baking powder
1/2 tsp. of orange/lemon extract

Beat whites stiff, sift dry ingredients together and fold into whites put into angel cake pan.
Beat yolks and sift dry ingredients together continue beating with egg whip adding water and dry ingredients alternately pour over white mixture. Bake at 300 degrees for 45 minutes.

Icing:
I take what powder sugar I think I want and a small piece of butter or margarine and what juice you want from an orange and little lemon extract.

TOASTED COCONUT POUND CAKES

Karen Walker

2 (16 oz.) pkgs. pound-cake mix
1 c. toasted coconut flakes
1 Tbsp. lemon juice

ABOUT 3 HOURS BEFORE SERVING OR DAY AHEAD - Preheat oven to 325 degrees. Grease and flour six 5 1/2 x 3 1/4-inch loaf pans or two 8 1/2 x 4 1/2 loaf pans. In large bowl, prepare both packages of pound-cake mix together as label directs; then stir in coconut flakes and lemon juice. Pour batter into pans; bake small loaves 1 hour and large loaves 1 hour and 35 minutes or until toothpick inserted in center of loaf comes out clean. Cool loaves in pans on wire racks 10 minutes; remove from pans and cool completely on racks. Makes 6 miniature loaves.

DUMP CAKE **Barbara Newcomb**

1 can pie filling (cherry, -apple, undrained
blueberry, etc.)
1 can crushed pine-
1 pkg. yellow cake mix (dry)
1/2 lb. oleo, melted
7 oz. shredded coconut
1/2 c. chopped nuts

Layer in 9 x 13-inch pan, in order given. Bake in 350 degree oven for 45 minutes. Serve warm with whipped cream or cool whip.

POUND CAKE (BASIC MIX FOR 7 DIFFERENT CAKES) **Marge Weber**

Use electric mixer. One large tube pan, greased and floured.

1 lb. powdered sugar (conf. sugar)
1 lb. oleo

Cream well together.

Add: 6 eggs, one at a time (the bigger the eggs the higher the cake.)
Add: 3 c. flour
Add: 1 Tbsp. vanilla

For a Raisin Cake add 1 c. raisins
" " Coconut Cake add 1 c. chopped coconut
" " Chocolate Chip cake 1 c. mini chocolate chips
" " Cherry Cake drian one jar maraschino cherries, cut up, folded in carefully and 1 tsp. almond extract.
" " Walnut Cake 1 c. chopped walnuts and 1 tsp. maple extract
" " Orange Cake add 1 Tbsp. grated orange peel and 1 tsp. orange extract.
" " Lemon Cake add 1 tsp. grated lemon peel and 1 tsp. lemon extract.

HOT MILK SPONGE CAKE **Florence Gove**

2 eggs
1 c. sugar
1 pinch salt
1 tsp. vanilla
1 rounded c. flour
1 tsp. baking powder
1 Tbsp. butter
1/2 c. hot milk

Beat eggs well. Add sugar and continue to beat. Add salt and vanilla, beat. Sift together flour and baking powder and add to above, and beat. Lastly add butter and milk and beat. Pour batter in 9 x 9-inch greased and floured pan. Bake in 350-365 degree oven for 35 minutes.

WONDER CHOCOLATE CAKE **Beatrice Brassaw**

1 1/2 c. flour
1 c. sugar
3 Tbsp. cocoa
1 tsp. baking soda
1/2 tsp. salt
6 Tbsp. cooking oil
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water

Put dry ingredients into sifted and sift right into ungreased cake pan. Make 3 holes in dry ingredients and put in first hole cooking oil, in second hole put vinegar, and in last hole put vanilla. Pour over all cold water and stir until all is thoroughly mixed. Bake 350 degrees for 25 minutes. Cool and frost in pan. Remove first slice with spatula.

UNBELIEVABLE CAKE — **Maud Bridgeo**

2 c. flour
2 c. sugar
3/4 c. cocoa
1 tsp. baking powder
2 tsp. baking soda
1/8 tsp. salt
1/2 c. melted oleo
2 eggs
1 c. milk
1 c. boiling water
1 tsp. vanilla

Mix ingredients as listed. Beat 2 minutes, batter will be thin, but will be moist and delicious when baked. Bake at 350 degree oven 2 layers for 25 minutes, 1 large pan for 35 minutes. Frost if desired.

FUDGE CAKE — **Madeleine Dearden**

1 3/4 c. unsifted flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
2/3 c. cocoa
1/2 c. & 1 tsp. hot water
1 c. soured milk

Beat shortening, sugar, eggs, and vanilla until light and fluffy. Blend cocoa into hot water to make smooth paste, gradually add to mixture. Add flour alternately with sour milk to cream mixture. Bake at 350 degrees until toothpick comes clean.

MAYONNAISE CAKE — **Sally Barber**

2 c. flour
1/2 c. cocoa
2 tsp. baking soda
1/4 tsp. salt
3/4 c. mayonnaise
1 c. cold water
1 tsp. vanilla

Sift together flour, sugar, cocoa. Add mayonnaise, cold water and vanilla. Beat until smooth. Bake in greased 9-inch pan at 350 degrees for 30 minutes. Cool on rack, and frost with your favorite recipe.

STREUSEL FILLED COFFEE CAKE — **Iva Carley**

1 1/2 c. flour
3 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/4 c. shortening
1 egg
1/2 c. milk
1 tsp. vanilla

Sift flour once before measuring, then sift flour, baking powder, sugar and salt together. Cut in shortening with pastry blender, mixture will look like fine cornmeal, blend in well beaten egg, with milk and vanilla, beat just enough to mix well. Pour half the batter into well greased 6 x 9 or 8-inch square heavy baking pan, sprinkle with half the streusel mixture, add remaining batter and remaining streusel over top. Bake at 370 degrees for 25-30 minutes.

Streusel Filling:
1/2 c. brown sugar
2 Tbsp. flour
2 tsp. cinnamon
2 Tbsp. butter
1/2 c. chopped nuts

Mix flour, sugar, cinnamon, together. Then blend in melted butter, and stir in nuts.

SOUR CREAM COFFEE CAKE

Patricia Sawyer

1 1/2 c. flour
3/4 c. sugar
1/2 tsp. baking soda
1 tsp. baking powder
1/4 tsp. salt
1 egg
1 c. sour cream
1 tsp. flavoring
1/2 c. sugar
1/2 tsp. cinnamon

Sift into mixing bowl dry ingredients. Make a hole in center. Add: egg, sour cream and flavoring. Beat smooth, pour into greased and floured 8 or 9-inch square pan. Bake 40-45 minutes.
Variations: 1 c. blueberries over top or sliced apples over top, or halve and pit plums arrange over top.
For Topping: Mix 1/2 c. sugar and 1/2 tsp. cinnamon and sprinkle over top before baking.

SOUR CREAM COFFEE CAKE

Marian Bublat

1 1/2 sticks butter
1 1/2 c. sugar
3 eggs
1 1/2 tsp. vanilla
3 c. flour
1 1/2 tsp. baking powder
1 1/2 tsp. baking soda
1/2 c. brown sugar
1 1/2 tsp. cinnamon
1 c. nuts (walnuts)
1 1/2 to 2 c. sour cream

Cream butter and sugar. Add 3 eggs and vanilla. Sift together flour, baking powder and baking soda. Add this flour mixture alternately with 1 1/2 to 2 c. sour cream.
NUT MIXTURE: Mix 1/2 c. brown sugar, 1 1/2 tsp. cinnamon, 1 c. nuts.
Grease and flour tube pan, spoon dough into pan making 3 layers with nut mixture between each layer. Bake 350 degrees for 45 to 55 minutes.

BOOZE CAKE

Susi Fretz

1 pkg. cake mix (yellow or lemon)
1 pkg. instant Jell-O pudding (banana or lemon)
3/4 c. water
1/2 c. oil
4 eggs

Mix all ingredients thoroughly and pour into greased and floured tube or bundt pan. Bake for 1 hour.
Topping: Heat together until dissolved, 1/4 lb. butter, 1/2 c. light brown sugar, 1/2 c. whiskey. Pour over hot cake in pan. Leave in pan at least 1/2 hour before turning out. Follow baking temperature and time on cake mix box.

APPLE CAKE

Colleen Hughlock

4 medium apples
2 eggs
1 tsp. vanilla
1 c. oil
1 1/2 c. sugar
2 c. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
1 c. finely chopped nuts

continued.....

APPLE CAKE (Continued)

Peel, core and finely chop apples. In a large mixer bowl combine eggs and vanilla. Beat with mxier at high speed for 2 minutes. Gradually add oil, beat 2 minutes or until thick. Gradually beat in sugar. Combine flour, soda, salt, and cinnamon, add flour mix, apples, and walnuts alternately to beaten mixture, mixing (by hand, will be thick) well after each addition. Turn batter into a greased and floured 9-inch tube pan. Bake at 350 degree oven for 55-60 minutes or until cake tests done. Cool in pan for 10-15 minutes. Remove, cool.

APPLESAUCE-SPICE CAKE **Honey Vaine**

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding
1 c. applesauce
1/2 c. water
1/4 c. oil
4 eggs
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. allspice
1/2 c. nuts (optional)

Combine all ingredients in large mixer bowl. Blend well, then beat at medium speed 4 minutes. Pour into greased and floured pans. I use 1 large and 1 small loaf pan or Bundt pan. Bake at 350 degrees for 50-55 minutes or until tester comes out clean. DON'T UNDERCOOK.

APPLESAUCE CAKE **Doris LaGraves**

1 c. sugar
1/2 c. butter
1 egg
1 c. applesauce
1 c. raisins
1 3/4 c. flour
1 tsp. baking soda
dash of salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 c. black walnuts, chopped

Cream sugar and butter until fluffy; add egg and beat well. Add applesauce and raisins. Sift dry ingredients together and add; then add nuts. Bake in 9-inch square pan at 350 degrees for 30 minutes and then turn down oven to 300 degrees and bake for 20 minutes more.

Topping:
2 c. brown sugar
1/2 c. margarine
1/2 c. milk
dash of salt
1 c. applesauce
1 tsp. vanilla

Cook ingredients without stirring, after mixture becomes thick add 1 c. applesauce. Continue cooking for 10 minutes and let cool and add 1 tsp. vanilla. Stir well with hand beater and put on cake.

As you take a cake from the oven, place it for a very few moments in a cloth wrung out of cold water. Then it may be turned out easily without sticking to the pan.

HOLIDAY APPLESAUCE CAKE

Beryl Sanborn

10 Tbsp. butter
1 c. sugar
2 eggs, beaten
1 1/2 c. applesauce
2 Tbsp. + 2 tsp. cherry juice
1 tsp. vanilla
2 c. flour
1/2 tsp. cinnamon and 1/4 tsp. cloves
1 1/2 tsp. baking soda
1 c. whole raisins
1/2 c. cherries
1 c. chopped nuts
1 c. cut up dates
dash of salt

Cream butter and sugar. Add 2 eggs, slightly beaten, beat well. Stir well and add cherry juice and vanilla.
Place in a paper bag the flour, cinnamon, cloves, baking soda, raisins, dates, nuts, salt and cherries. Shake well. Fold in the flour mixture to the batter mixture. Pour batter into a well greased and floured 10-inch tube pan. Bake at 350 degrees for 55-60 minutes.

POOR MAN'S FRUITCAKE

Marge Weber

Use 2 tube pans greased and floured.

3 c. sugar
3 c. (candied fruits and raisins)
3 c. hot water
1 1/2 tsp. nutmeg
1 1/2 tsp. ground cloves
1 1/2 tsp. cinnamon
1/2 tsp. salt
1 1/2 c. shortening (Wesson or Crisco oil is best)

Combine these ingredients in a saucepan and bring to a boil. Let stand until cool.

7 c. flour
1 1/2 tsp. baking powder
3 tsp. baking soda
1 c. walnuts

Mix together flour, baking powder, and soda, stir into cool mixture - add walnuts. Bake in 2 tube pans about 1 hour at 350 degrees. Cool before removing from pan. Keeps well, also can be frozen.

MINCEMEAT CAKE

Dora Gross

2 c. water
1 3/4 c. sugar
3/4 c. shortening or oil
1 pkg. (9 oz.) dry mincemeat
3 1/4 c. sifted flour
2 tsp. baking soda
salt, if desired
1/2 c. chopped nuts

Combine water, sugar, oil and mincemeat in large saucepan. Bring to boil and boil 3 minutes, stirring often. Remove from heat and cool. Sift together flour, soda, and salt. Add to cold mincemeat mixture. Mix well. Stir in walnuts. Turn into 9 or 10-inch tube pan, well greased (bottom only) and floured. Bake in moderate oven about 1 hour. Cool one hour before turning out. This cake may also be baked in two 9 x 5-inch loaf pans.

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ALASKA MINCEMEAT CAKE

Beatrice Brassaw

2 c. water
1 3/4 c. sugar
3/4 c. butter
1 (9 oz.) pkg. mince-meat, broken
3 1/2 c. flour
2 tsp. baking soda
1 tsp. salt
1 c. raisins
1/2 c. chopped walnuts

Combine water, sugar, butter, mincemeat - bring to a rolling boil. Boil 3 minutes. Stir occasionally. Remove from range and cool. Sift together flour, soda, salt. Add to cold mincemeat mixture. Stir in 1 c. raisins and nuts. Turn into 9 or 10-inch tube pan well greased and floured on the bottom only. Bake in oven 350 degrees for 60-65 minutes. Cool in pan, 1 hour.

CLING PEACH CAKE

Bernice King

1 box yellow cake mix
1 (16 oz.) sliced peaches
3 eggs

Into a large bowl, empty cake mix, add canned peaches, and beaten eggs. Blend all together, then beat 2 minutes. Pour into 9 x 13-inch greased cake pan and bake 40 minutes in 350 degree oven.

ORANGE-RAISIN CAKE

Bea Blackington

1 c. brown sugar
1 egg
1/2 tsp. salt
1/3 c. shortening
1 c. ground raisins
1 orange, ground (peel and all, but not seeds)
1 c. nuts, if desired
1 c. sour milk
1 1/2 tsp. baking soda
2 c. flour

Sift flour, soda, and salt. Add shortening to brown sugar. Add mixture of raisins and orange alternately with mixture. Add chopped nuts. Put in greased 8 or 9-inch pan. Bake 35-40 minutes or until toothpick comes out clean.

HUNGARIAN PLUM CAKE

Marian Bublat

1 c. butter or oleo
2 c. sugar
4 eggs
2 c. sifted flour
24 to 48 plums (Italian blues)
2 tsp. cinnamon

Cream 1 c. sugar with softened butter or oleo and 2 eggs. Add the other 2 eggs and beat until light. Add flour and mix. Spread mixture in 9 x 3 x 13-inch pan. Wash plums and stone and cut in half. Do not peel. Place plums halves, skin side down on batter. Sprinkle with remaining 1 c. sugar and 2 tsp. cinnamon. Bake at 400 degrees approx. 30-45 minutes. This recipe was doubled so baking time may take a little longer, depending on stove. Serve plain or with whipped cream.

To prevent cakes from burning, sprinkle salt in the oven under the baking pans.

PINEAPPLE CAKE **Bernice King**

1 pkg. yellow cake mix
1 can (11 oz.) mandarin oranges
1 stick margarine
4 eggs
1/2 c. oil
1 large can crushed pineapple
vanilla instant pudding (small box)
1 large cool whip

Mix together cake mix, oranges, butter, eggs, and oil. Put into a 13 x 9-inch greased and floured pan. Bake approx. 35 minutes at 350 degrees.

When cool, mix topping of:
1 large can crushed pineapple, drained
1 small box instant vanilla pudding
1 large cool whip

Beat all together, put onto cool cake. Leave in refrigerator. Don't use pineapple juice.

BLUEBERRY CAKE **Cora Sherman**

1/2 c. butter
1 c. plus 1 Tbsp. sugar
1/4 tsp. salt
1 tsp. vanilla
2 eggs, separated
1 1/2 c. plus 1 Tbsp. flour
1 tsp. baking powder
1/3 c. milk
1 1/2 c. fresh blueberries

Preheat oven to 350 degrees. Grease an 8-inch square pan; set aside. Cream butter and 3/4 c. sugar. Add salt and vanilla. Add egg yolks, beat until creamy. Combine 1 1/2 c. flour and baking powder; add alternately with milk to egg yolk mixture. Beat egg whites until soft, adding 1/4 c. sugar, 1 Tbsp. at a time and beat until stiff. Coat berries with 1 Tbsp. flour and add to batter. Fold in egg whites. Pour into prepared pan. Sprinkle top with remaining Tbsp. sugar. Bake for 50 minutes or until toothpick inserted in center comes out clean. Makes 8 servings.

RHUBARB CAKE **Veronica Newcomb**

2 c. brown sugar
1/2 c. shortening
2 eggs
1 c. milk
1 tsp. vanilla
2 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1 1/2 c. uncooked rhubarb
1/2 c. nuts

Cream together: brown sugar, shortening, eggs, milk, vanilla. Then sift and add to above mixture, flour, cinnamon, baking soda. Add small pieces of rhubarb and nuts. Bake in 9 x 13-inch pan at 350 degree oven for 40 minutes. Top with: 1/3 c. brown sugar and 1 tsp. of cinnamon after being mixed.

Never beat egg whites in an aluminum pan, it is sure to darken them.

ZUCCHINI CARROT CAKE

Rose Palma

2 eggs
1 c. sugar
2/3 c. oil
1 1/4 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1 c. grated carrot
1 c. zucchini
1/2 c. raisins

Mix sugar, eggs and oil. Sift dry ingredients. Add to egg mixture. Add carrots and zucchini and raisins. Pour into greased 9-inch square pan. Bake 350 degree oven for 1 hour.

TOMATO SOUP CAKE

Honey Vaine

1 pkg. spice cake mix
1 tsp. baking soda
1 can (10 3/4 oz.) tomato soup
1/2 c. water
2 eggs

Combine all ingredients. Mix and bake as directed on cake package.

APRICOT NECTAR CAKE

Cynthia Phillips

1 pkg. lemon supreme cake mix
4 eggs
1/2 c. sugar
1/2 c. cooking oil
1 c. apricot nectar

Combine ingredients in large bowl. Beat at high speed 2-inches. Pour into 10-inch angel cake pan (which has been greased) or 13 x 9 x 2-inch oblong pan. Bake at 350 degrees for about 50 minutes. Sprinkle with confectioners' sugar or frost with lemon frosting. Can also be made in 2 loaf pans, baking 30 minutes.

CHEESECAKE

Cynthia Ballou

Crust:
1 3/4 c. fine graham cracker crumbs (use blender)
1/4 c. finely chopped walnuts (use blender)
1/2 tsp. ground cinnamon
1/2 c. melted margarine/ butter

Filling:
3 eggs, well beaten
2 (8 oz.) pkgs. cream cheese, soft
1 c. sugar
1/4 tsp. salt
2 tsp. vanilla
1/2 tsp. almond extract
3 c. dairy sour cream

Mix crust ingredients and press on the bottom and sides of 9-inch springform pan. Beat filling ingredients until smooth, blend with sour cream. Pour filling in crumb crust. Bake 375 degrees about 55 minutes. Cool and chill 4 to 5 hours. Top with 1 can cherry pie filling.

Measure a cupful of whipped cream after it is whipped.

DEVINE CHEESECAKE

Ann Mayo

1 large lemon
24 oz. pkg. cream cheese
1 1/3 c. sugar
1/4 tsp. salt
5 large eggs
1 1/2 c. sour cream
1/2 tsp. vanilla extract
1 c. graham cracker crumbs
3 Tbsp. sugar
1/4 tsp. cinnamon
butter or margarine
toasted almonds or pie filling

Put cream cheese in large bowl of electric mixer or other large bowl. Set out eggs and let both cheese and eggs stand at room temperature about 1 1/2 hours.
Grate lemon rind until you have 2 tsp. Put rind in bowl with cream cheese. Beat until creamy. Beat sugar, salt, and eggs together. Add to cream cheese. Beat until smooth and creamy and lemon colored (about 10 minutes). Pour into graham lined pan. Bake on the center rack about 45 minutes or until the cake is set - Remove cake, put on rack, and let stand 20 minutes. With a spoon, beat the sour cream, 2 Tbsp. sugar and vanilla until the sugar is dissolved. Pour over the cake. Put back in 350 degree oven for 10 minutes. Remove from oven and let stand in the pan on a rack until cool. Then chill. Run a knife around edges to loosen. Sprinkle with almonds or pie filling, if desired.

LITTLE CHEESE CAKES

Denise Gove

1 lb. cream cheese
3/4 c. sugar
2 eggs
1 tsp. vanilla
Nabisco vanilla wafers
any kind of pie filling

Soften cream cheese. Beat with sugar, eggs and vanilla. Place foil liners in muffin tins put a vanilla wafer in bottom of each foil liner (Nabisco wafers give best results). Fill 3/4 full with cream cheese mixture. Bake 375 degrees about 10 minutes. Cool. Top with pie filling.

REFRIGERATOR ROLL DOUGH

Carol Gross Barton

2 c. warm water
2 pkgs. yeast (or 5 Tbsp.)
1/2 c. sugar
2 tsp. salt
1/4 c. shortening
1 egg
6 or 7 c. flour

In large bowl dissolve yeast in warm water (104 to 107 degrees). Beat in sugar, salt, shortening, and egg. Beat in 1/2 of flour until smooth. Gradually mix in remaining flour with spoon by hand until dough is easy to handle. Turn dough onto floured board. Knead enough to smooth into a ball. Place in greased bowl, twist dough in a circle, take out of the bowl and replace greased side up. Cover tightly with plastic wrap and refrigerate at least 3 hours (overnight is best). Punch down occasionally. Place in greased bread pan, cover and let rise 45 minutes in a warm place. Bake at 400 degree oven 12-15 minutes for rolls, 60 minutes for bread.

When cream will not whip, add the white of an egg, add the white of an egg, to your cream. Chill it and it will whip.

HOMEMADE "BISQUICK"

Rita D. Gross

12 c. sifted flour
2 Tbsp. salt
4 Tbsp. baking powder
2 c. (1 lb.) shortening

Sift flour, measure 3 c. at a time adding some baking powder and salt, repeat until all dry ingredients are sifted. Cut in shortening until finely divided and mixture is like fine meal. Place in large glass jar and cover. Store in cool, dry place. Keeps well for 5 weeks or more. Use with any Bisquick recipes. For a small family, use only half the recipe.

NO FAIL PIE CRUST (MADE FROM SOLID SHORTENING)

Karen Walker

Single Crust:
1 c. flour
1/2 tsp. salt
1/3 c. shortening
2 Tbsp. water

Double Crust:
1 1/2 c. flour
3/4 tsp. salt
1/2 c. shortening
3 Tbsp. water

Sift flour and measure. Sift flour and salt into large bowl. Using pastry blender, cut in shortening until it is the size of giant peas. Sprinkle water into flour, a tsp. at a time. Mix lightly with fork. Add more water and repeat until all the flour is moistened. Mix dough until it nearly cleans the side of the bowl by itself.

PIE CRUST

Susi Fretz

2 c. sifted flour
3/4 tsp. salt
3/4 c. shortening
6 Tbsp. water

Sift flour, add salt into a bowl. Add shortening and cut into flour with pastry blender until particles are size of a pea. Add cold water to 1/4 c. sifted flour. Stir until smooth. Add to first mixture. Blend with fork and gently press pastry into a ball. Wrap in waxed paper and chill 1/2 hour. Makes double crust for 9-inch pie.

NEVER FAIL MERINGUE

Beryl Sanborn

1 Tbsp. cornstarch
2 Tbsp. cold water
1/2 c. boiling water
3 egg whites
6 Tbsp. sugar
1 tsp. vanilla
pinch of salt

Mix cornstarch with cold water and add boiling water. Cook until thick. Completely cool off. On high speed in mixer, beat egg whites until foamy. Gradually add sugar until stiff and dry. Turn mixer to low speed and add salt and vanilla. Gradually add cornstarch mixture and beat until stiff. Bake at 350 degrees, 15-20 minutes or a little more. THIS MERINGUE CUTS BEAUTIFULLY AND ISN'T STICKY.

MASHED POTATO DONUTS

Althea Barton

1 1/2 c. sugar
2 c. mashed potato (may use instant)
1 c. milk
5 or 6 c. flour
5 tsp. baking powder
2 Tbsp. butter
4 eggs
1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 large Tbsp. sour cream (if you have it)

Add sugar to hot potato, add eggs oen at a time, beat each time. Sift together flour, baking powder, salt, nutmeg, cinnamon. Add butter to mashed potatoes. Add sifted ingredients. Add sour cream if you have it. Roll out, cut and fry in hot fat 400 degrees.

GRASSHOPPER PIE

Marie Newcomb

15 Oreo cookies
1/4 c. melted butter
25 marshmallows
2/3 c. milk
1 c. whipping cream
1/4 c. Creme de Menthe

Crush Oreo cookies (with filling) and mix with 1/4 c. melted butter. Put mixture into a 9-inch pie plate. In a double boiler melt 25 marshmallows with 2/3 c. milk. Cool. Beat 1 c. whipping cream until stiff and fold into cooled marshmallows mixture along with Creme de Menthe. Pour into crushed cookie shell and garnish with more crumbs.

MILLION DOLLAR PIE

Elaine Nelson

1 large can crushed pineapple
1 can sweetened condensed milk
1 c. chopped walnuts
1/3 c. lemon juice
1 large cool whip

Do not drain pineapple, mix all ingredients together. Pour into prepared graham cracker crust. Chill and serve. Makes 2 pies.
(I always put a few walnuts (chopped) on top with a few halved cherries.)

PECAN PIE

Marie Newcomb

3 eggs
1 c. corn syrup
1 Tbsp. flour
salt
1/2 c. brown sugar
2 Tbsp. butter
1 tsp. vanilla
1 c. nuts
1 unbaked pie shell

Beat whole eggs - stir into syrup, mix sugar, flour, salt, and combine butter, vanilla, nuts. Pour into unbaked pie shell. Bake at 450 degrees for 10 minutes, than at 300 degrees until firm.

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THIS IS A BLUE RIBBON WINNER "PEANUT BUTTER CREAM PIE"
Denise Gove

3/4 c. confectioners' sugar
1/3 c. peanut butter
1 baked pie shell
1 large pkg. vanilla pudding

Cream (it will be crumbly) confectioners' sugar and peanut butter. Prepare a 9-inch baked pie shell or graham cracker shell - sprinkle 2/3 of peanut butter mixture in pie shell. Cook 1 large pkg. vanilla pudding according to the directions. Pour over mixture in pie shell. Sprinkle with remaining peanut butter mixture. Chill - serve with whipped cream.

SQUASH PIE
Ruth E. Powers

1 (9-inch) unbaked pie shell
1 3/4 c. mashed, cooked squash
1 c. sugar
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
3 eggs, beaten
1/2 c. milk
1 Tbsp. melted butter

Prepare pastry shell. Mix all ingredients together and pour into pie shell. Bake in 400 degree oven for 50 minutes or until done.

RAISIN PIE
Madeliene Deardon

1 c. raisins
2 1/4 c. water
1 c. sugar
1/8 tsp. salt
4 1/2 tsp. flour
1 egg, beaten
3 Tbsp. lemon juice
3 Tbsp. grated lemon rind

Mix flour and sugar, lemon rind and salt, with the beaten egg, add raisins and liquid (water and lemon juice). Cook in double boiler until mixture thickens. Cool, then pour into pastry lined pie plate, adjust crust. Bake in hot oven (450 degrees) for 10 minutes, then reduce to 350 degrees and bake 30 minutes.

MOM'S LEMON PIE
Cynthia Phillips

2 c. milk
1 c. sugar
1/4 tsp. salt
3 Tbsp. cornstarch
2 egg yolks
1 lemon (3 Tbsp. rind and juice)

Scald milk, mix sugar, salt and cornstarch and pour milk on gradually. Cook in double boiler, for 15 minutes, stirring constantly until thickens. Beat egg yolks add to first mixture. Cook again. Remove from stove add lemon juice and rind. Cover with meringue. Pour into baked 9-inch pie shell. Brown meringue. Cool to serve.

When separating the yolk from a white of an egg, break it into a funnel over a glass. The white will pass through and the yolk will remain in the funnel.

LEMON PIE — **Bea Smith**

1 1/2 c. sugar
1/3 c. cornstarch
1 1/2 c. water
3 egg yolks
3 Tbsp. butter
1/4 c. lemon juice
1 Tbsp. lemon rind

Cookover medium heat the sugar, water, and cornstarch, stirring constantly, boil 1 minute. Stir in 3 egg yolks, slightly beaten. Blend into hot mixture. Boil 1 minute, add butter, lemon juice, and rind. Pour into baked 9-inch pie shell. Top with egg whites meringue.

GRAND APPLE PIE — **Marilyn Thorson**

2/3 c. sugar
1/8 tsp. salt
3/4 tsp. cinnamon
1/4 tsp. nutmeg
4 to 6 tart apples
1 Tbsp. oleo
pastry for double crust

Line 9-inch pie pan with half of the crust. Mix sugar and spices and sprinkle half in the shell. Add pared and cored apples and remaining sugar. Dot with oleo. Roll out pastry and put on top crust. Bake at 400 degrees in oven for 15 minutes. Reduce oven to 350 degrees for 30 minutes.

SWEDISH APPLE PIE — **Marie Newcomb**

1 egg
3/4 c. sugar
1/2 c. flour
1 tsp. baking powder
1/2 tsp. vanilla
1/4 tsp. salt
1 c. chopped apples
1/2 c. chopped nuts

Combine 1 slightly beaten egg with sugar, flour, baking powder, vanilla, salt. Add apples and nuts. Pour into a greased 8-inch pie plate. Bake at 350 degrees about 25 minutes.

STRAWBERRY BAVARIAN PIE — **Cynthia Ballou**

1 pkg. (3 oz.) strawberry flavor Jell-O
1 c. boiling water
1 pkg. (10 oz.) Birds-eye quick thaw strawberries
1 1/2 c. cool whip
1 graham cracker crust

Dissolve gelatin in boiling water. Add strawberries, stir until berries separate and gelatin begins to thicken. Fold in cool whip. Spoon into graham cracker crust. Chill until set about 30 minutes. Garnish with additional cool whip and strawberries.

CREAM CHEESE PIE — **Bea Blackington**

2 (8 oz.) pkgs. cream cheese
3/4 c. sugar
2 tsp. lemon juice
1/2 tsp. vanilla
3 eggs
1 (9-inch) graham cracker pie shell

continued.....

CREAM CHEESE PIE (Continued)

Combine softened cream cheese, sugar, lemon juice and vanilla. Mix well. Add eggs one at a time, mix well after each. Pour into crust and bake 30-40 minutes at 325 degrees. Chill, top with fruit or berries.

Topping:
canned cherry pie filling
strawberry pie filling
pineapple pie filling

Pineapple: Heat crushed pineapple until bubbly with sugar to taste. Thicken with 1 Tbsp. cornstarch, and water mixed together. Cook until thick. Cool before topping pie.
Strawberry: Cook about 1 pt. fresh or frozen strawberries and thicken with cornstarch.

STRAWBERRY CREAM PIE **Denise Gove**

1 large vanilla pudding
1 (9-inch) baked pie-shell
1 (10 oz.) pkg. sliced strawberries
4 tsp. cornstarch

Prepare a baked 9-inch pie shell. Prepare 1 large pkg. vanilla pudding and pie filling according to pkg. directions (not instant). Pour into cooled pie shell, cover with plastic wrap. In a saucepan mix 1 (10 oz.) pkg. sliced strawberries, thawed and 4 tsp. cornstarch. Cook, stirring constantly until thick and bubbly. Cook and stir 2 minutes longer, cover surface of berries with plastic wrap, cool. Spread cooled strawberry mixture over pie. Chill, serve with whipped cream.

MILE HIGH STRAWBERRY PIE **Cora Sherman**

1 1/2 c. crushed strawberries
1/4 c. sugar, or more-to taste
1 Tbsp. lemon juice
2 egg whites
1/2 c. heavy cream, whipped
1 large baked pie shell or graham cracker crust

Crush strawberries, add sugar, and let set for about 30 minutes. Put berries, lemon juice and egg whites in large bowl and beat with electric mixer on medium speed until stiff peaks form. This may take 15 minutes. Fold in the whipped cream gently. Pile high in pie crusts and freeze before serving. One 10 oz. pkg. frozen sweeten strawberries may be used instead of fresh berries. Add sugar to taste, if desired.

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Desserts

GRAPENUT PUDDING

Florence Gove

2 eggs
1 c. sugar
1 c. grapenuts
1 Tbsp. butter
1 qt. milk
1 tsp. vanilla
1/4 tsp. salt
cinnamon, and nutmeg, optional

Beat eggs, then add sugar, cereal, milk, salt and vanilla, mixing well. Pour into buttered baking dish; dot with small bits of the butter. Sprinkle with cinnamon and nutmeg. Bake at 350 degrees for 1 hour. Serves 6.

RICE PUDDING

Cora Sherman

1/2 c. rice
1 box instant vanilla pudding

Boil rice in salted water. Put in dish and add sugar, nutmeg. Mix instant vanilla pudding as directed and put over the rice. Put in oven 350 degrees for 20 minutes.

RICE PUDDING

Ruth E. Powers

4 eggs, slightly beaten
1/4 tsp. salt
1/2 c. sugar
1 tsp. vanilla
1 c. cooked rice
3 c. milk, scalded
nutmeg

Mix eggs, salt, sugar, vanilla, and rice. Add the hot milk slowly stirring constantly. Pour into a greased 1 1/2 qt. casserole dish. Sprinkle lightly with nutmeg. Place in a shallow pan containing warm water. Bake in moderate oven 350 degrees for 50-60 minutes or until a silver knife blade comes out clean. Makes 6 servings.

INDIAN PUDDING VT. STYLE — **Janet Pellerin**

4 c. milk
1/2 c. dark molasses
1/4 c. sugar
1/3 c. cornmeal
3/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
2 Tbsp. butter

Heat 3 c. milk in top of double boiler. Add molasses, salt spices, sugar and cornmeal and butter. Cook over hot water, stirring occasionally about 20 minutes or until mixture thickens. Pour in 1 1/2 qt. casserole and add remaining cold milk without stirring. Bake in slow oven 300 degrees for 2 1/2 hours. Serve warm with plain cream; or small balls of ice cream and Vt. maple syrup. Serves 6 to 8.

BAKED INDIAN PUDDING — **Bea Blackington**

Milk, 4 c. scalded;
1 c. cold
1/2 c. cornmeal
1/4 c. sugar
1/3 c. molasses
1/2 tsp. cinnamon
1/4 tsp. ginger
1/2 tsp. salt
2 eggs, beaten
2 Tbsp. melted butter
1/2 c. raisins

Add cornmeal to warm milk. Cook until slightly thickened. Add molasses and sugar. Add eggs beaten with spices. Add raisins. Put in 1 1/2 qt. greased baking dish. Cook about 1 hour. Add - Stir 1 c. cold milk and cook another hour at 300 degrees.

CRAM — **Rita D. Gross**

2 c. grape juice
3/4 c. sugar
2 tsp. cornstarch
2 Tbsp. water
1/4 tsp. salt
whipped cream

Steam 1 qt. of Concord Grapes, cook for the juice. Crush and strain. You should have 2 c. of juice. Put juice, sugar, cornstarch dissolved in water and salt in double boiler; cook until smooth. Chill and serve with whipped cream.

CHOCOLATE UPSIDE DOWN PUDDING — **Catherine Stroomer**

3/4 c. granulated sugar
1 1/4 c. sifted cake flour
2 tsp. double acting-
-baking powder
1/4 tsp. salt
2 Tbsp. butter
1 sq. (1 oz.) unsweet-
-ened chocolate
1/2 c. milk
1 tsp. vanilla extract
1/2 c. broken nuts (optional)

Topping:
1/2 c. sugar
1/2 c. brown sugar
2 Tbsp. cocoa
1 c. boiling water

Sift together granulated sugar, flour, baking powder, & salt. Melt butter and chocolate together. Mix with milk and vanilla. Stir into flour mixture. Add nuts and blend thoroughly. Pour into well greased 1 1/2 qt. Pyrex round cake dish. Topping: Mix together 1/2 c. sugar, brown sugar, and cocoa. Pour boiling water over all. Mix well; pour over cake mixture. Bake about 1 hour at 350 degrees.

BANANA MERINGUE CUSTARD

Melinda Newcomb

2 Tbsp. butter
3 egg yolks
1/4 c. cornstarch
1 c. sugar
1 2/3 c. undiluted evap. milk
1/3 c. water
2 tsp. vanilla
1 1/2 c. (about 2) sliced bananas
3 egg whites
1/8 tsp. cream of tartar
1/4 c. shredded coconut

Mix butter, egg yolks, cornstarch, 1/2 c. sugar in saucepan. Add milk and water. Mix well. Cook over medium heat; stir constantly until thickened. Stir in vanilla and bananas. Pour into 6 (6 oz.) custard cups. Beat egg whites and cream of tartar in small bowl until set into soft peaks. Gradually add remaining 1/2 c. sugar. Beat until stiff, but not dry. Spread meringue over custard; seal well. Swirl tops, sprinkle with coconut. Place custard on cookie sheet. Bake in moderate oven (350 degrees) 8 to 10 minutes or until meringue is lightly brown. Cool slightly and serve.

STEAMED LEMON PUDDING

Beryl Sanborn

4 Tbsp. butter
4 Tbsp. sugar
3 eggs, well beaten
1 c. flour
1/4 tsp. salt
1/2 tsp. double acting baking powder
1 lemon, grated and -juiced
4 Tbsp. apricot preserves
2 Tbsp. water

Cream butter and eggs until light and creamy. Beat in eggs one at a time. Fold in flour, salt, baking powder, lemon rind and juice. Cover the bowl with aluminum foil. Place bowl in a steamer. Steam the pudding over boiling water on top of the stove for 1 1/4 hours. Heat preserves with the water. Unmold the pudding. Pour apricot preserves over the pudding and serve hot.

PLUM PUDDING

Beryl Sanborn

1 lb. whole candied cherries
1 lb. seedless raisins
1 lb. pitted dates, chopped
4 candied pineapple rings, sliced up
3/4 c. chopped citron
1/2 c. candied orange peel
1/2 c. candied lemon peel
2 c. flour
1/2 c. sugar
1 tsp. salt
1 1/2 tsp. soda
1 3/4 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
3 eggs
1 1/2 c. buttermilk
1/2 c. oil
1/4 c. orange juice
1/4 c. brandy

Place fruit in a large mixing bowl and sprinkle with 1/2 c. of the flour. Sift together the flour, sugar, slat, soda and spices. Beat eggs and add buttermilk, oil, orange juice, brandy and lemon juice. Combine with the flour mixture, poru batter over the fruit and mix until all the fruit is coated with batter. Oil pudding molds or empty coffee cans and fill 3/4 full. cover tightly with foil. Place in a steamer, cover and cook 3-4 hours or until pudding loses its creamy look. Cool in molds 20 minutes. Wrap in cheese cloth that has been dampened with Brandy or Rum. Wrap again in foil and place in refrigerator to mellow 1 month. When ready to serve, steam 1 hour. Place in a cake stand, decorate with holly and serve with a bowl of Cumberland Rum Butter.

continued.....

PLUM PUDDING (Continued)

Cumberland Rum Butter:
1/2 c. butter
1 c. brown sugar
3 Tbsp. dark rum
pinch of ground nutmeg

Cream the butter and sugar until fluffy. Blend in Rum and nutmeg gradually until the mixture is smooth. Chill until firm. Serve with pudding.

LEMON BISQUE **Althea Barton**

1 can evaporated milk
1 pkg. lemon Jell-O-
-Jell-O (or any color)
1 1/4 c. boiling water
1/3 c. sugar
1/8 tsp. salt
graham cracker crumbs
whipped cream

In a mixing bowl, add powder Jell-O, boiling water, sugar, and salt. When Jell-O starts to thicken whip milk until stiff and whip Jell-O mixture into it. Spread graham crackers crumbs in cake pan, pour mixture over and top with more crumbs. Chill and serve plain or with whipped cream.

ORANGE JELL-O MOLD **Cynthia Phillips**

2 small pkgs. orange Jell-O
1 small pkg. lemon Jell-O
1 1/2 c. boiling water
2 (6 oz.) cans frozen orange juice
1 (8 oz.) can crushed-
-pineapple undrained
3 bananas, mashed up or use mandarin oranges
2 c. whipped cream

Dissolve Jell-O in water, add frozen juice, stir constantly add pineapple. Cool mixture until it molds from spoon. Fold in bananas or mandarin oranges and whipped cream. Chill until ready to serve. Can be frozen.

GOOP **Beryl Sanborn**

3 oz. pkg. orange Jell-O
1 lb. cottage cheese
1 lb. pineapple chunks
1 small can mandarin oranges
1 small container Kool Whip

Mix well. Cool in refrigerat r. Eat -- Delicious!

SCALLOPED RHUBARB **Cora Sherman**

2 c. rhubarb, cut up
1 c. sugar
3 c. fresh bread cubes without crusts
1/2 c. butter, melted

Mix rhubarb and sugar in one bowl. Mix bread cubes and melted butter in another bowl. In baking dish arrange a layer of rhubarb mixture then a layer of bread crumbs and repeat. Bake at 350 degrees for 40-45 minutes. Serve warm, top with whipped cream, or ice cream.

BAKED APPLES WITH RED WINE — **Shirley Kawalezyk**

6 juicy apples
1 c. red wine
1/2 c. sugar
cherry or strawberry preserves

Wash apples and remove cores. Do not bore through the apple but leave a half inch at bottom of apple. Fill with thick preserves. Place in baking dish and cover with wine and sugar. Cover and bake 1 hour in 350 degree oven. Chill and serve. Polish recipe.

BUTTERSCOTCH CHEESECAKE BARS — **Rose Palmer**

1 (12 oz.) pkg. butterscotch morsels
1/3 c. oleo
2 c. graham cracker crumbs
1 c. nuts
grated coconut, optional
1 (8 oz.) pkg. cream cheese, softened
1 can condensed milk (14 oz.)
1 tsp. vanilla
1 egg

Melt morsels and oleo. Stir in crumbs, nuts, and coconut. Press 1/2 mxiture on greased pan 13 x 9-inches.
Beat cheese, condensed milk and vanilla and egg together. When thoroughly mixed pour on crumbs in pan. Sprinkle rest of crumbs evenly over cheese mixture. Bake 350 degrees for about 30 minutes or until knife comes out clean. Cool and slice.

PUMPKIN ROLL — **Mildred Vaine**

3 large eggs
1 c. sugar
2/3 c. canned pumpkin
1 tsp. lemon juice
3/4 c. flour
1 c. finely chopped walnuts
1 tsp. baking powder
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg

Beat eggs on high speed for 5 minutes, slowly beat in sugar, a little at a time. Stir in pumpkin and lemon juice. Stir together remaining ingredients (excluding nuts) and fold them into batter. Line a greased 15 x 10 x 1-inch pan with wax paper. Spread batter evenly in pan, sprinkle with nuts. Bake in a preheated 375 degree oven, 12 to 15 minutes until cake test done (toothpick). Sprinkle a kitchen towel with confectioners' sugar and turn cake out onto it. Slowly remove wax paper starting at narrow end. Roll cake and towel up together, cool thoroughly, unroll, fill with frosting and reroll. Wrap in foil, refrigerate.

Filling:
1 c. confectioners' sugar
6 oz. cream cheese, softened
4 Tbsp. butter
1/2 tsp. vanilla

When soft custard separates on removal from the stove, beat it hard for 5 minutes, with an egg beater.

PUMPKIN BARS — **Denise Gove**

4 eggs
2 c. pumpkin
1 c. oil
2 c. sugar
2 c. flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. ginger
1/4 tsp. cloves
dash salt
1 c. raisins

Mix all ingredients together. Bake in a jelly roll pan 350 degrees for 30 minutes. Cool and frost with cream cheese frosting and sprinkle with chopped nuts.

Cream Cheese Frosting:
Cream 4 oz. cream cheese, softened, 1/4 c. margarine softened, add 1 tsp. vanilla and 2 c. confectioners' sugar; beat until smooth.

PUMPKIN CHEESE CAKE ROLL — **Marie Newcomb**

3 eggs, room temperature
1 c. sugar
2/3 c. pumpkin
1 tsp. lemon
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1 tsp. nutmeg
1/2 tsp. salt
1 c. chopped nuts (fine)

Beat eggs on high speed, gradually add sugar. Add rest of ingredients and beat on low. Top with nuts and spread in jelly roll pan or cookie sheet that is well greased and floured. (I like mine with wax paper). Bake at 375 degrees for 12-15 minutes. Turn out on a towel sprinkled with confectioners' sugar. Roll up and let cool.

Filling:
1 c. powdered sugar
2 (3 oz.) pkg. cream-cheese, room temp.
4 Tbsp. butter or oleo
1/2 tsp. vanilla

Unroll cake, spread filling and roll up again.

HONEY APPLE CRISP — **Marilyn Thorson**

4 c. sliced apples
1/4 c. sugar
1/2 tsp. cinnamon
1 Tbsp. lemon juice
1/2 c. honey
1/2 c. brown sugar, -packed
1/2 tsp. salt
1/2 c. oleo

Spread sliced apples in a 1 1/2 qt. baking dish. Sprinkle with cinnamon and sugar and lemon juice; pour honey over all. Mix flour, brown sugar, salt and oleo in a large bowl until crumb like. Spread mixture over apples. Bake at 375 degrees about 40 minutes or until apples are tender. Serve warm with whip cream. Yield: 6 servings.

When baking a milk pudding, place the dish in a pan of water in the oven. This prevents the pudding from burning or boiling over.

APPLE CRANBERRY CRISP

Doris Persons

1/2 c. sugar
1/4 c. flour
4 c. apple slices
2 c. cranberries
3/4 c. old fashioned oats
1/4 c. brown sugar
1/4 tsp. salt
3 Tbsp. margarine

Combine sugar and flour, toss with apples and cranberries. Canned cranberries, either whole or jellied, may be used, but use less sugar, not over 1/4 c. Spoon into 10 x 6-inch dish. Combine oats, brown sugar, salt and margarine. Sprinkle over fruit. Bake 350 degree oven, 35 minutes.

RASPBERRY SQUARES

Veronica Newcomb

1 c. plus 2 Tbsp. shortening
2 3/4 c. flour
1 tsp. salt
1 egg yolk
2/3 c. milk
1 c. crushed wheat cereal or weetobix
raspberry jam
powdered sugar
nuts

Cut shortening into flour. Add 1 beaten egg yolk, add enough milk to make 2/3 c. Stir until it leaves side of bowl. Divide in equal parts. Roll 1/2 into rectangle 15 x 10-inches. Place in greased jelly roll pan. Sprinkle with 1 c. crushed wheat cereal or weetobix on crust. Cover with raspberry square filling. Roll remaining pastry to fit pan. Beat egg white until soft peaks for spreading over top. Bake until crust is golden brown. 55-60 minutes. Mix powdered sugar, vanilla and water until smooth and creamy. Spread over warm crust. Sprinkle chopped nuts.

CREAM PUFFS

Veronica Newcomb

1 c. water
1 stick oleo
1 c. flour
4 eggs

Filling:
2 c. milk
1 egg
2 Tbsp. cornstarch
1/4 c. sugar

Combine water and oleo, put on to heat until melted and boiling. Put 1 c. flour in all at once. Stir until cooked and leaves sides of pan. Using electric beater add 4 eggs, one at a time. Place on greased cookie sheet, in mounds about 6 large cream puffs. Bake at 400 degrees for 40 minutes. Remove from oven to cool. When cool cut a small cap from top and fill with a custard. After cooking filling to a pudding consistency, cool batter, fill puffs. When filled, put chocolate frosting on cap.

If egg yolks become stringy after being added to hot pudding, especially tapioca, use a beater; the lumps will adhere to the beater, and leave the pudding smooth.

FIG OR RASPBERRIES SQUARES **Bernice King**

4 c. sifted flour
1/2 c. water
1 c. oil
Fig or Raspberry Jam

Mix the flour, water, and oil together. Take half of dough and put between wax paper and roll very thin, put onto a cookie sheet - press down good. then put on your fig or raspberry jam all over thinly. Roll other half the same way, put on top - press all around sides. Cut off what overlaps. Bake in oven 450 degrees until light brown. Put milk on top before baking.

WHOOPIE PIES **Mary Wallace**

2 1/2 c. flour
1 c. sugar
1/2 c. shortening
1 c. milk (soured)
2 egg yolks
2 tsp. cream of tartar
1 1/2 tsp. soda
1 tsp. vanilla
1/2 c. cocoa

Sift flour, cream of tartar, soda, salt and cocoa together. Cream shortening and sugar together, add egg yolks and beat well. Add flour and milk alternately, addadd vanilla. Beat egg whites until stiff and moist and fold into above batter. Drop by rounded tsp. Bake at 350 degrees for 8-10 minutes.

Filling:
3/4 c. margarine or butter
3/4 c. confectioners' sugar
1/2 c. marshmallow fluff

Beat together, spread between two whoopie pies.

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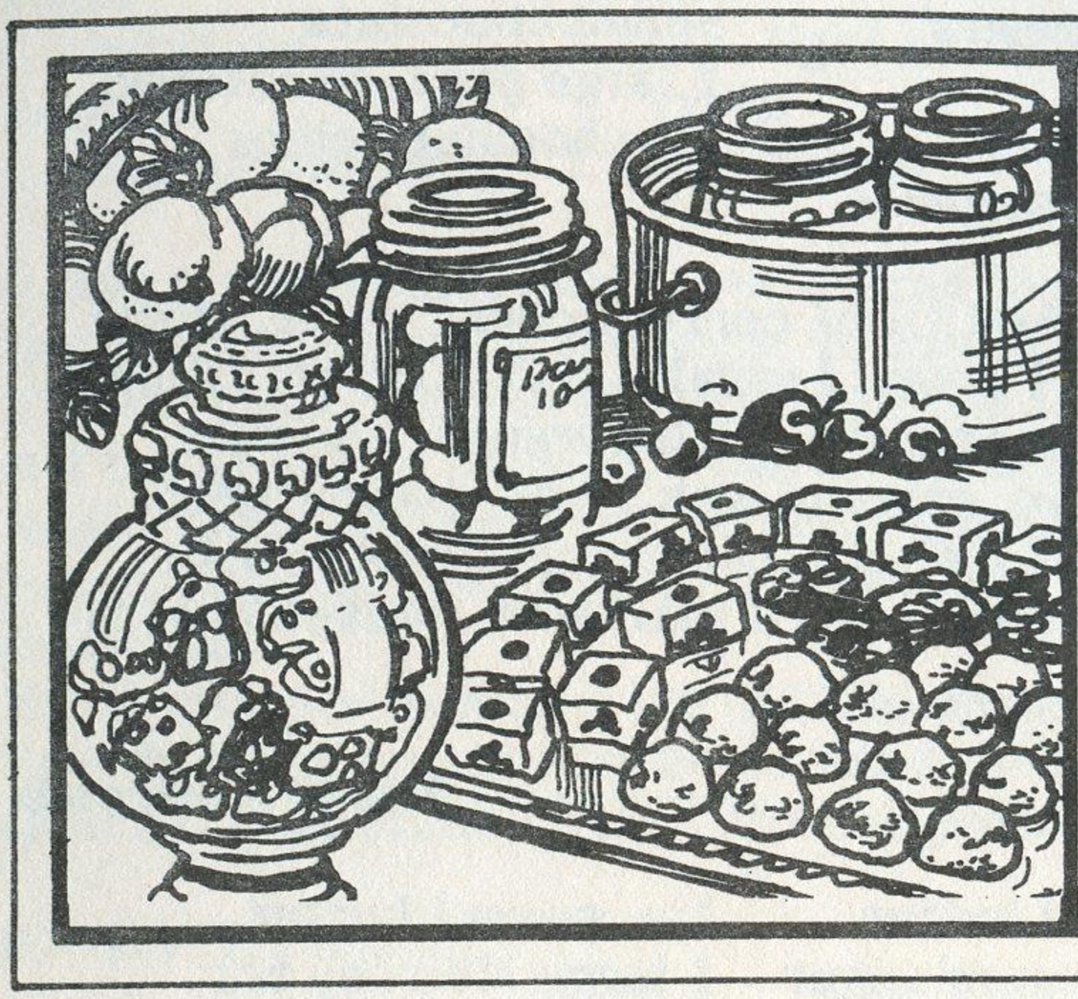

Candy, Jelly and Preserves

"OH HENRY" BARS — **Denise Gove**

4 c. quick oats
1/2 c. corn syrup
2/3 c. margarine
1 c. brown sugar
2 tsp. vanilla
1 c. milk chocolate chips
2/3 c. chunky peanut butter

Cream margarine and sugar, add oats, vanilla and syrup. Press firmly into greased 9 x 13-inch pan. Bake 350 degrees for 15 minutes. Cool and spread with topping, refrigerate.
Topping: Melt together until smooth and creamy chocolate chips and peanut butter.

EASY CANDY — **Bernice King**

1 pkg. butterscotch chips (6 oz.)
2 Tbsp. peanut butter
3 c. corn flakes

Melt butterscotch chips and peanut butter over hot water. Take off stove and add cornflakes. Mix well. Drop onto wax paper what size you want them and let cool.

DATE NUT ROLL — **Veronica Newcomb**

3 c. white sugar
pinch of salt
1 tsp. cornstarch
1 c. milk
7 oz. pkg. dates, cut fine
1 c. walnuts

Cook in pan on top fo stove, sugar, salt, milk, cornstarch, just before it forms a soft ball stage, add 7 oz. pkg. of dates, cut fine. At soft ball stage add 1 c. walnuts. Stir well and turn onto wet cloth. Roll up and let stand until cold. Cut in slices.

CREAM FILLED CHOCOLATES

Beryl Sanborn

1/2 lb. butter
1 can condensed sweet milk
2 Tbsp. flavoring
3 lbs. confectioners' sugar
1 sq. canning wax
1 (8 oz.) pkg. unsweet-ened chocolate
2 large pkgs. sweetened chocolate chips

Melt butter, stir in milk and flavoring. Add all of confectioners' sugar, shape into balls (bite-size) and refrigerate for 1 hour. I usually divide cream filling into 3 equal parts before adding flavoring and use maple, orange, and rum 1 Tbsp. each. For chocolate dip melt 1 sq. canning wax. Add unsweetened chocolate and chocolate chips - stir until melted. Dip cream centers with toothpick into chocolate mixture. Refrigerate until hardened. Makes 150-200 balls.

PEANUT BUTTER CUPS

Mindy Newcomb

1 3/4 c. crushed graham crackers
2 sticks melted butter
1 lb. confectioners' sugar
1 c. peanut butter
1 large Hershey bar

Mix together graham crackers, butter, sugar, peanut butter. Press into 13 x 9-inch cake pan. Melt chocolate and pour over the mixture. Refrigerate 10 minutes, cut and serve.

MAPLE FUDGE

Melinda Newcomb

1 c. sugar
1/2 c. thick sweet -cream
1 pt. maple syrup
1 c. butternuts

Cook together sugar and cream until it boils good. Add maple syrup, cook until it forms a soft ball when dripped in water (240 degrees). Let it cool for 10 minutes. Then add: Butternuts or other nutmeats. Stir well, then put in well greased pan. Let cool until firm.

MAMIE EISENHOWER'S FAVORITE FUDGE

Beryl Sanborn

1 tall can (1 1/3 c.) evap. milk
2 Tbsp. butter
4 1/2 c. sugar
dash of salt
1 (12 oz.) chocolate chips
3 bars (4 oz. each) sweet-chocolate - chop into small pieces
1 pt. marshmallow creme
2 c. chopped pecans (or walnuts)

Combine milk, butter, sugar, and salt. Bring to a vigorous boil, stirring often; then reduce heat and simmer 6 minutes. Place marshmallow creme, chocolate bits, and sweet cooking chocolate in large bowl. Gradually add boiling syrup over the mixture and beat until chocolate is melted. Stir in chopped nuts. Pour into buttered pans and set in cool place for several hours to harden. Cut in size desired. I use a 13 x 9 x 2-inch pan and a pan 9-inch square. Makes approx. 4 lbs. of candy.

CHOCOLATE FUDGE

Mildred Vaine

2 c. sugar
2 sqs. chocolate, chopped
2/3 c. cream, milk or-water
2 Tbsp. light corn syrup
2 Tbsp. butter
few grains salt
1 tsp. vanilla extract

Place sugar, chocolate, liquid, corn syrup, butter and salt in a saucepan, and heat slowly stirring until the sugar is dissolved. Cover until boiling point is reached. Cook without stirring until the temperature 240 degrees is reached or until a soft ball is formed, when a few drops are placed in cold water. Add vanilla extract then cool, without stirring, to lukewarm (100 degrees). Beat until creamy, sometimes I put chopped walnuts in (1/2 c.). Pour into a buttered pan.
NOTE: If mixture becomes too stiff to spread the candy may be kneaded or a few drops of cream may be added to bring the mixture back to spreading consistency. Sometimes I use 1/2 c. of peanut butter in the place of chocolate.

CHOCOLATE FUDGE

Veronica Newcomb

2 1/2 c. sugar
1/2 c. butter
2 c. marshmallow fluff
1/2 tsp. salt
1 small can evap. milk
1 (12 oz.) pkg. chocolate bits

Combine first 5 ingredients, stir over low heat until blended. Boil 5 minutes. Stir in chocolate bits and 1 c. nuts, until melted. Pour in 9 x 13-inch pan.

NO FAIL FUDGE

Karen Walker

1 pkg. (12oz.) semi-sweet chips
1 (14 oz.) can sweetened condensed milk
1 1/4 c. walnuts
1 tsp. vanilla

Combine over hot water (not boiling) - chocolate chips and condensed milk. Stir until melted and smooth. Stir in walnuts and vanilla. Spread in 8-inch pan and chill. Use foiled lined pan for easier removal.

PEANUT BUTTER FUDGE

Veronica Newcomb

2 c. white sugar
2/3 c. milk
1 c. smooth peanut butter
1 c. marshmallow fluff
1/2 c. chopped nuts

Bring sugar and milk to boil at soft ball remove from heat. Add peanut butter and marshmallow. Stir vigorously until all is melted. Stir in nuts. Put in 9 x 13-inch pan to cool.

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PEANUT BUTTER FUDGE

Honey Vaine

2 c. white sugar
2/3 c. milk
1 jar peanut butter
1 jar marshmallow -
-fluff

Cook together until softball stage the sugar and milk. Add, but do not beat, peanut butter and marshmallow. Pour into buttered pan quickly.

CHERRY DIVINITY

2 1/2 c. granulated sugar
1/2 c. light corn syrup
1/2 c. water
1/4 tsp. salt
2 egg whites
1 tsp. vanilla
1/4 c. chopped red candied cherries

In 2 qt. saucepan combine sugar, corn syrup, water and salt. Cook to hard boil stage, stirring only until sugar dissolves. Meanwhile, beat egg whites to stiff peaks. Gradually pour hot syrup over egg whites, beating at high speed on electric mixer. Add vanilla. Beat until candy holds its shape, 4 to 5 minutes. Stir in cherries. Quickly drop from tsp. onto waxed paper. Makes about 40 pieces.

SMALL MINTS

2 c. granulated sugar
1/2 c. light corn syrup
1/8 tsp. cream of tartar
flavored oil
food coloring

In 2 qt. saucepan, cook sugar, 1/2 c. water, and corn syrup stirring until sugar dissolves. Cook to thread stage (232 degrees) without stirring. Let stand about 10 minutes.
Add cream of tartar and beat until creamy. Add a few drops of flavored oil and food coloring. Drop mixture from tip of teaspoon onto waxed paper, forming patties. (Keep pan over hot water.) Store mints tightly covered. Makes about 5 dozen candies.

PEANUT BRITTLE

Melinda Newcomb

1 c. Karo light or dark corn syrup
1 c. sugar
1/4 c. water
2 Tbsp. margarine
1 1/2 c. salted peanuts
1 tsp. baking soda

Combine corn syrup, sugar, water, and margarine in heavy 2 qt. saucepan. Cook over medium heat, stirring constantly until sugar is dissolved and mixture comes to a boil. Continue cooking without stirring until temperature reaches 280 degrees or until a small amount of mixture dropped into very cold water separates into threads which are hard but not brittle. Gradually stir in salted peanuts so mixture continue to boil. Cook, stirring frequently until temperature reaches 300 degrees or until small amount of mixture dropped into very cold water separates into threads which are hard and brittle. Remove from heat. Add baking soda, blend quickly, but thoroughly. Immediately turn onto heavily greased baking sheet, spread mixture evenly to edges of baking sheet with greased metal spatula. Cool. Break into pieces. Makes 1 1/2 lbs.

TING-A-LINGS

Karen Sanborn

1 pkg. (12 oz.) semi-sweet chocolate -chips or 12 oz. milk chocolate
4 c. whole wheat flakes cereal

Heat chocolate chips or milk chocolate until melted. Stir gradually into with cereal, until cereal is well coated.
Drop by Tbsp. onto waxed paper lined cookie sheets. Refrigerate until firm, about 2 hours. Makes 3 1/2 dozen.

APRICOT BALLS

Karen Sanborn

1 pkg. (8 oz.) dried apricots
2 1/2 c. flaked coconut
3/4 c. sweetened con-densed milk
2/3 c. finely chopped nuts

Grind or finely cut up apricots, mix with coconut and milk. Shape into 1-inch balls; roll each in nuts. Let stand until firm. About 2 hours. Makes 4 dozen.
Variations for above:
a) Apricot Nut Balls: Mix the nuts into fruit mixture and roll balls in powdered sugar.
b) Tangy Apricot Balls: Mix 2 Tbsp. lemon juice into fruit mixture.

OATMEAL-CHOCOLATE CLUSTERS

Karen Sanborn

1 pkg. (6 oz.) semi-sweet chocolate chips
1/3 c. margarine or butter
16 large marshmallows
2 c. oats
1 c. flaked coconut

Heat chocolate chips, margarine and marshmallows in 3 qt. saucepan over low heat, stirring constnatly, until smooth - remove from heat. Mix in vanilla, oats, and coconut. Drop mixture by teaspoons onto waxed paper and shape into clusters. Refrigerate until firm, about 30 minutes. Makes 3 1/2 dozen candies.

CANDY KISSES

Karen Sanborn

1 c. chocolate chips
1 c. butterscotch chips
1/4 c. peanut butter
1/4 c. rice krispies

Melt chocolate chips, butterscotch chips and peanut butter in a double boiler. After this is melted, stir in rice krispies. After thoroughly mixed press 1/2 of this into a buttered funnel (medium) put in freezer to set. Shake out on wax paper and do the second one. Wrap in foil for a large kiss.

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HOT FUDGE SAUCE

1 1/2 c. chocolate morsels
1/2 evaporated milk
1/2 stick butter or margarine
1/4 tsp. baking soda
1/2 tsp. vanilla
1 c. sugar

Combine and heat in double boiler until smooth. Always reheat in double boiler, and add milk if too thick.

PEACH AND ORANGE PRESERVES

Beryl Sanborn

12 peaches
1 orange
1 c. sugar

Peel the peaches and oranges, cut in small pieces and measure. Add 1 c. sugar for every cupful of fruit and let stand overnight. In the morning slowly boil for 10 mintues. Pour into glasses while hot.

APRICOT-PINEAPPLE JAM

1 (11 oz.) pkg. dried apricots (2 c.)
2 1/2 c. water
1 (20 1/2 oz.) can crushed pineapple, undrained
1/2 lemon, sliced and quartered
4 c. sugar

Rinse apricots. Simmer, covered, in 2 1/2 c. water until tender. Mash apricots. Add one can crushed pineapple, undrained; lemon, sliced and quartered; and 4 c. sugar. Simmer, stirring frequently, until thick and clear, about 45 minutes. Ladle into hot, scalded jars; seal. Makes about six 1/2 pt. jars. Make this jam any time of year.

RHUBARB-STRAWBERRY JAM

Beryl Sanborn

5 c. finely chopped rhubarb
4 c. sugar
1 (6 oz.) pkg. straw-berry Jell-O

Mix rhubarb and sugar, cook on stove and boil 5 minutes. Remove from stove and mash. Add strawberry Jell-O. Stir, and return to heat, boil 5 minutes more. Put in jars, cover with melted wax.

RIPE TOMATO PRESERVE

Iva Carley

Scald and peel 4 qts. ripe tomatoes (sliced). Sprinkle over the weight in sugar. Let stand a few hours or overnight. Pour off liquid and boil to a thick syrup. Add 1 thinly sliced lemon to each qt. of tomatoes. Add tomatoes to syrup and boil until clear. Seal in jars while boiling hot. Boil syrup until it spins - thread.

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GREEN TOMATO JAM

Madeliene Dearden

2 1/2 c. green tomatoes, blended
2 c. sugar
1 pkg. (3 oz.) rasp-berry or strawberry Jell-O

Bring to boil tomatoes and sugar, boil gently for 15 minutes. Add Jell-O powder, mix well and pour into jelly jars and refrigerate.

CRAN-PINEAPPLE JELLY

3 c. cranberry juice
1 c. unsweetened pine-apple juice
1/3 c. lemon juice
1 (1 3/4 oz.) pkg. powdered fruit pectin
5 c. sugar

In very large saucepan combine cranberry juice, pineapple juice, lemon juice and powdered fruit pectin. Stir over high heat until mixing boiling hard. At once, stir in sugar. Bring to full rolling boil; boil hard 1 minute, stirring constantly. Remove from heat; skim off foam. Pour into 6 to 8 hot, scalded jelly glasses, leaving 1/2-inch space at top. Seal jelly glasses at once. Makes 6-8 glasses.

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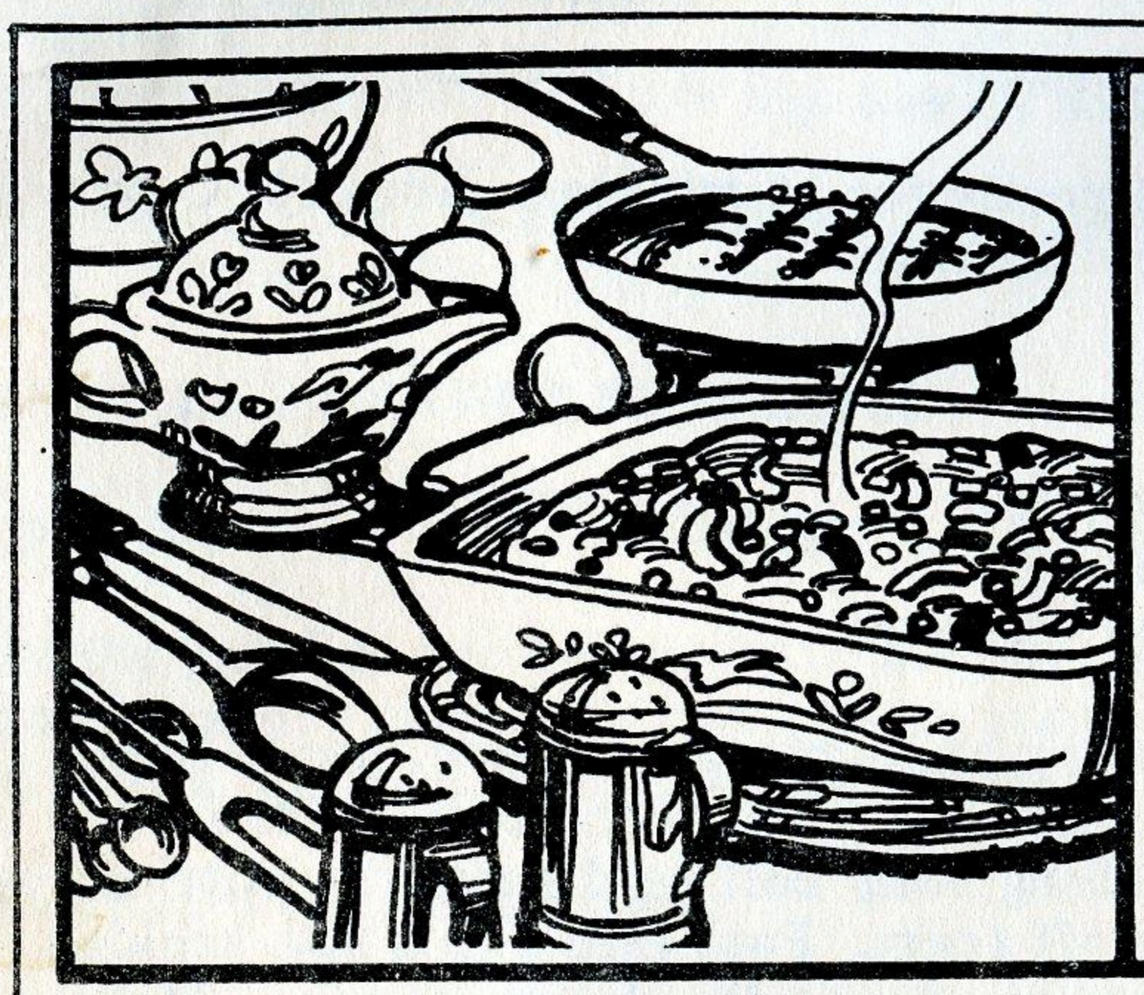

Casseroles and Miscellaneous

CHICKEN CASSEROLE

Marie Newcomb

1 (6 oz.) pkg. Bell's stuffing mix (mix as directed
1 (2 1/2 to 3 lb.) chicken
1 pkg. ritz crackers
1 stick oleo, melted

Make stuffing - let set. Boil chicken and debone. cut in bite sized pieces. Put stuffing in bottom of casserole - then chicken. Make thin gravy with chicken gravy (stock) pour over chicken. Crush crackers and mix with melted oleo. Put on top. Bake at 375 degrees for 45 minutes. I also sprinkle wheat germ over the top!

CHICKEN RICE CASSEROLE

Marilyn Thorson

3 lbs. cut up chicken
1/2 c. chopped onions
1 Tbsp. oleo or butter
1 1/4 c. fluffy white riber rice
3 tsp. chicken flavor -soup base
2 1/2 c. warm water

Saute onion in oleo or butter. Place uncooked rice in bottom of a large casserole dish. Add onions. Wash chicken pieces and place on top of rice and onions. Dissolve soup base in the warm water. Pour over the ingredients in the casserole dish. Cover and bake 1 hour in 350 degree oven. Serves 6.

CHICKEN CASSEROLE

Cora Sherman

4 c. cooked, diced chicken
1 1/2 c. diced celery
1 large onion, diced fine
1 1/2 c. cubed cheese (approx. 1/2 lb. use a cheese like Velveeta)
1 can cream mushroom soup
4 c. crushed cracker crumbs (1 lb. box makes 5 c.)
4 c. chicken broth
1/2 tsp. pepper
2 tsp. salt

Mix all together, reserving 1 c. of crumbs. Sprinkle remaining crumbs on top of casserole. Bake at 350 degrees for about 45 minutes. Can make 2 casseroles and freeze one for future use.

STUFFED KNOCKWURST AND POTATO SALAD — Cora Sherman

2 (15 oz.) can German potato salad
8 knockwurst pieces (1/2 lb.)
1 (8 oz.) can sauerkraut, -drained and snipped
4 slices Swiss cheese, cut in 4 strips
1/4 c. dairy sour cream
1/4 c. mayonnaise
1/4 c. catsup
1 tsp. dried dillweed
1/4 tsp. garlic salt
1/8 tsp. pepper

Spread potato salad in a 12 x 7 x 2-inch baking dish. Slice knockwurst lengthwise 3/4 of the way through. Spread open. In each, spoon 2 Tbsp. sauerkraut. Top with 2 strips of cheese. Press knockwurst stuffed side up into potato salad. Bake uncovered in 350 degree oven 25-30 minutes. Combine sour cream, mayonnaise, catsup, dill, garlic salt and pepper. Heat if desired. Pass the sauce to spoon over each serving. Makes 4 to 6 servings.

SAUSAGE AND CHEESE CASSEROLE — Cora Sherman

1 lb. sausage, fried and scrambled
1 large onion
1 can stew tomatoes
1 c. rice, uncooked
Americna cheese

Scramble and cook sausage, pour off fat drippings. Cook rice according to directions. Mix- sausage, cooked rice, onions, and tomatoes. Place in baking dish, top with thinly sliced american cheese. Bake just long enough to melt cheese.

PORK CHOP CASSEROLE — Elaine Nelson

4 pork chops, cut 1/2-inch thick
2 Tbsp. flour
1 tsp. salt
1/8 tsp. pepper
paprika
4 c. sliced, pared potatoes
1 small onion, cut fine
1 can of mushroom soup
Add 1/2 c. water to soup

Butter 2 qt. baking dish. Trim fat from chops and brown well on both sides. Combine flour, salt, pepper in cup. Put half the potatoes, onions and seasoned flour and soup in baking dish. Repeat with remainder, making 2 layers. Place chops on top. Sprinkle with paprika, salt and pepper. Bake covered in 350 degree oven for 1 1/4 hour.

ONE-DISH MEAL — Elaine Nelson

1 lb. ground beef
1 pkg. Lipton onion soup mix
salt and pepper to taste
4 medium sized -potatoes
2 c. water

Shape ground beef into patties and brown in skillet. Add 1 pkg. of Lipton soup mix and 2 c. water. Add sliced raw potatoes, salt and pepper. Cover and cook over medium heat about 25 minutes.

CHILI CON CARNE

Jules Pellerin

2 lbs. dried pinto beans (or kidney beans)
2 tsp. olive oil
4 chopped onions
1 tsp. cumin, optional
3 cloves of garlic
1 c. chopped pepper
2 lbs. hamburg, browned
2 qts. tomato juice
2 large cans tomato paste
2 Tbsp. oregano
4 Tbsp. chili powder
1 Tbsp. dried red pepper

Pick over beans, soak overnight. Parboil 3/4 hour or until skins split when blown on. Saute until golden: hamburg, onions, peppers and cloves in oil. Add tomato juice, paste and spices.
Pour off bean water, discard, put beans in chili mixture and simmer about 6 hours.
Increase chili powder or red pepper as desired. Serve with grated cheese on top.

SEVEN LAYER CASSEROLE

Marie Newcomb

1 c. uncooked regular rice
1 c. whole kernel corn (drain)
1 can tomato sauce
1/4 can water
1/4 c. chopped green peppers
1/2 c. chopped onion
3/4 lb. uncooked hamburg

Place in a casserole dish in this order; rice, corn, sprinkle with salt and pepper. Pour over tomato sauce and water. Add peppers, onions, hamburg. Sprinkle with salt and pepper. Pour over tomato sauce and 1/4 c. water. Cover the casserole dish and bake 350 degrees for 1 hour. Serves 6.

CARROT CASSEROLE

Marion Macie

1 lb. carrots
8 c. bread crumbs
1/2 c. diced onion
1 c. diced celery
1 tsp. salt
1 tsp. diced parsley
3/4 c. melted margarine
2 eggs, well beaten

Peel and dice carrots, cook in water until soft. Drain carrots, mash with fork mix together, bread cubes, onions, celery, salt, parsley and margarine. Add eggs, then add carrots. Bake in 1 1/2 qt. casserole dish at 350 degree oven for 30 minutes or until done.

VEGETABLE CASSEROLE

Janet Pellerin

1 1/2 raw onion rings
2 c. chopped celery (1/2-inch)
1 medium can tomatoes
1 1/2 c. carrot strips
1/2 c. chopped green peppers (1/2-inch)
1 Tbsp. sugar
3 Tbsp. tapioca
2 tsp. salt
4 Tbsp. butter

Mix together the vegetables. Mix other ingredients, & then mix. Cover and bake 1 hour at 350 degrees. Thaw 1 box frozen French Style green beans under cold running water. Add to casserole. Cover and bake 1 hour more. Serves 8 to 10 people.

SPINACH CASSEROLE

Janet Pellerin

2 pkgs. chopped frozen spinach, cooked
1 stick margarine
1 (8 oz.) pkg. cream-cheese, cut up

Mix all together and top with Pepperidge Farm Stuffing, sauteed in butter. Bake at 350 degrees for 1 hour. Serves 6 to 8.

ZUCCHINI SKILLET CASSEROLE

Elaine Nelson

1 c. green pepper strips
3 Tbsp. butter or oleo
3 medium sized tomatoes (peeled and chopped), or 1-can Italian plum tomatoes
1/4 tsp. basil
1 Tbsp. cornstarch
grated Parmesan cheese
1 c. sliced onions
1 1/2 lbs. zucchini squash, sliced
1/2 tsp. salt and pepper
1 Tbsp. water

Saute green pepper and onion in butter or oleo until soft. Add zucchini squash, tomatoes, basil, salt and pepper. Cover and simmer 15 minutes. Blend cornstarch and water to a smooth paste and stir into mixture in skillet. Cook until thickened. Sprinkle with cheese and broil until cheese melts.

ZUCCHINI MOZZARELLA CASSEROLE

Betty Campbell

4 medium zucchini
1 large onion, peeled
1/2 lb. mozzarella
2 Tbsp. oleo
1 tsp. onion salt
1/4 tsp. oregano
1 (8 oz.) can tomato sauce

Preheat oven to 350 degrees, cut squash in slices and onion into rings. Cook squash and onion together in covered skillet in oleo. When tender add onion salt, oregano and tomato sauce. Pour into casserole and top with cheese. Bake 30 minutes.

CURRIED BRUSSEL SPROUTS AND CAULIFLOWER CASSEROLE

Colleen Hughlock

1 pkg. (10 oz.) each frozen cauliflower and brussels sprouts
salt
milk
2 Tbsp. butter
1-2 tsp. curry powder
2 Tbsp. flour
1 c. dairy sour cream
1/4 c. sliced or blanched almonds (optional)

Cook sprouts in 1 1/4 c. lightly salted water - 2 minutes. Add cauliflower and cook 6 minutes longer. Drain and reserve liquid. Add enough milk to liquid to measure 1 c. In a saucepan, melt butter and blend in curry powder and flour. Simmer stirring every few minutes. Gradually add reserved liquid and milk stirring until smooth and thickened. Fold in sour cream and heat. Season to taste with salt and pepper. Arrange vegetables in buttered shallow 5 c. baking dish. Pour sauce over top and sprinkle with almonds. Bake at 400 degrees oven temperature for 15 minutes or until heated and almonds are golden brown.

QUICHE LORRAINE

Bea Blackington

1 (9-inch) unbaked pie shell
1 Tbsp. butter
12 slices bacon
1/4 lb. grated cheddar or swiss cheese
4 eggs
1 c. light cream
3/4 tsp. salt
1 c. milk
dash of white pepper

Spread pie crust with butter. Fry bacon until crisp. Drain and crumble. Sprinkle bacon and cheese in pie crust. Beat eggs slowly with remaining ingredients. Pour into crust and bake at 425 degrees for 15 minutes, then 40 minutes more at 350 degrees or until knife inserted in inch from edge of pie comes out clean.

TOMATO PARMESAN CHEESE PIE

Veronica Newcomb

butter
grated cheese
2 tomatoes
flour
salt
pepper
1/2 c. milk
1 egg
1/2 onion

Butter pie plate. Sprinkle with grated cheese to cover bottom. Slice 2 tomatoes thin and coat with flour, salt and pepper. Place in plate, pour 1/2 c. milk with slightly beaten egg over tomatoes. Add 1/2 thinly sliced onion, then cover with grated cheese. Bake at 350 degree oven temperature for 45 minutes. Serve hot.

GREEN BEAN CASSEROLE

Marie Newcomb

2 cans green beans
1 can mushroom soup
French fried onion rings (canned)
1/4 c. chopped onions

1. Place beans in a buttered casserole pan.
2. Mix chopped onions with soup and pour over green beans.
3. Top with a layer of onion rings.
4. Bake at 325 degrees for 25-30 minutes.

SEAFOOD CASSEROLE

Catherine Stroomer

2 pkgs. (6 oz.) wild and white rice
1 lb. can crab, cooked and cleaned
1 1/2 lb. shrimp, cooked and cleaned
3 cans cream of shrimp soup
1/3 c. grated onion
1 c. chopped green pepper
1 c. chopped celery
2 Tbsp. of lemon juice
1 (4 oz.) jar of pimento, drained

Cook rice as directed. Lightly greased a 4 qt. casserole. Combine all ingredients well. Bake uncovered 1 hour.

A teaspoonful of vinegar added to the water in which eggs are poached keeps the whites from spreading and makes the whites cook over the yolk.

SPICED HONEY BUTTER

Denise Gove

1 c. butter or margarine
1/2 c. honey
1/2 tsp. cinnamon
dash nutmeg
1 tsp. vanilla

Soften butter, heat in remaining ingredients. Cover tightly. Refrigerate. Use on toast, waffles, hot biscuits. Makes 1 1/2 c.

HOT MUSTARD SAUCE

Janet Pellerin

4 oz. dry mustard
1 c. vinegar
1 egg, beaten with fork
1 1/4 c. sugar

Mix mustard and vinegar and refrigerate overnight. Beat egg and mix with sugar. Cook all together, stirring constantly for 10-12 minutes until thick.

ZUCCHINI PINEAPPLE

Beryl Sanborn

1 (46 oz.) can unsweetened pineapple juice
2 c. sugar
2 to 4 tsp. pineapple-extract
zucchini

Prepare zucchini, freshly picked; peel, deseed, & grind to amount 1 gallon. Add rest of ingredients with zucchini, bring to boil and cook for 20 minutes, pack in hot jars and process 20 minutes at 15 lb. pressure. Use in your own recipes as you would canned crushed pineapple. Makes 12 pts.

FRENCH STRAWBERRY DRESSING

Claire Robitzer

3/4 c. sliced ripe strawberries
2 Tbsp. Karo light corn syrup
1/2 c. mayonnaise

Place strawberries in small bowl. Stir in corn syrup, mashing berries slightly with fork. Add mayonnaise, stirring until well blended. Chill about 1 hour to develop flavor and color. Serve with fruit salad. Makes about 1 1/4 c.

HOUSE DRESSING

Colleen Hughlock

1 c. oil
1/3 c. vinegar
1-2 Tbsp. sugar
1 tsp. dry mustard
1 tsp. salt
1 Tbsp. grated onion

Beat all ingredients with blender or mixer, then 2 Tbsp. celery seed.

FRENCH HOT CHOCOLATE

Carol Gross Barton

4 sqs. unsweetened chocolate
1/4 c. light corn syrup
1/2 tsp. vanilla
4 c. milk
1 c. heavy cream

About 50 minutes before serving, in double boiler over hot, NOT BOILING water, or in a heavy 1 qt. saucepan (over low heat) heat chocolate and corn syrup until chocolate is melted and mixture is smooth, stirring constantly

continued.....

FRENCH HOT CHOCOLATE (Continued)

with rubber spatula. Cover and refrigerate 30 minutes or until mixture is cool. Stir in vanilla. In a 2 qt. saucepan over medium heat, heat milk until very hot and small bubbles form around edge (do not boil). Meanwhile in a small bowl with mixer at medium low speed, beat cream and chocolate mixture until soft peaks form. To serve, pour milk into warm coffee pot. Spoon whipped cream mixture into 8 coffee cups and fill with hot milk. Serves 8.

HOLIDAY EGGNOG **Veronica Newcomb**

6 eggs
1/2 c. sugar to yolks
1/2 c. sugar to whites
1 pt. cream
1 pt. milk
1 pt. Four Roses
1 oz. Rum

Beat separately yolks and whites of 6 eggs. Add 1/2 c. sugar to yolks, add 1/2 c. sugar to whites after beating very stiff. Mix egg whites with egg yolks; stir in 1 pt. of each light cream and milk. Mix well, then add a pt. of Four Roses and 1 oz. rum. Stir thoroughly. Serve cold with grated nutmeg.

ICED TEA **Marie Newcomb**

water
tea bags
sugar
lemon juice

Bring aprpox. 2 c. of water to boil - put in 6 tea bags, pour off hot tea into large container. Add approx. 2 c. cold water - let set. Meanwhile add 1 c. sugar and 1 Tbsp. lemon juice to hot tea, stir. Add cold tea, water and squeeze bags. Add enough water to make 1 gallon.

INSTANT TANGY TEA **Beryl Sanborn**

2 c. orange Tang
2 c. sugar
1/2 c. instant tea (without sugar)
1 tsp. cinnamon
1/2 tsp. ground cloves

Use 2 heapign tsp. per cup of hot water, a quick "pick-me-up" on dull days.

BASIC PUNCH **Janet Pellerin**

1 c. sugar
1 c. lemon juice (real-lemon)
2 c. cranberry juice
1 large can pineapple juice

Add 2 qts. gingerale. When ready to serve add 1 fifth Vodka or gin. Makes 1 gallon.

The whites of an egg will whip more readily if a pinch of salt is added to them. If the eggs are placed in cold water for a time before being broken, they will whip easily.

CITRUS SUNSHINE PUNCH

Janet Pellerin

1 small can O.J. Concentrate
1 small can lemonade-concentrate
1 small can limeade concentrate
4 c. cold water
1 large gingerale, chilled (2 qts.)

Combine ingredients except ginger ale; pour over ice block in bowl. Add ginger ale just before serving.

GALLIANO

Janet Pellerin

Boil:
2 c. sugar with 2/3 c. water; 5 minutes.

3 tsp. vanilla extract
3 tsp. lemon juice (Silica)
1/2 tsp. anise extract
4 drops yellow food color
2 1/2 c. 100 proof vodka

Stir well. Makes 1 qt.

KAHLUA

Janet Pellerin

2 oz. freeze-dried coffee
4 c. sugar
2 c. water

Combine in pan and brign to a boil. Remove from heat and cool. In clean fifth place 1/2 a fifth vodka or brandy and 1/2 vanilla bean that has been split lengthwise. Fill with syrup. Age one month. Makes 2 fifths.

HOMEMADE IRISH CREAM LIQUER

Janet Pellerin

1 3/4 c. of your favorite liquor (whiskey, brandy rum, bourbon, scotch or rye whiskey)

1 (14 oz.) can sweetened condensed milk
1 c. whipping or light-cream
4 eggs
2 Tbsp. chocolate flavored syrup
2 tsp. instant coffee
1 tsp. vanilla
1/2 tsp. almond extract

In blender container combine all ingredients; blend until smooth. Serve over ice if desired. Store tightly covered in refrigerator up to one month. Stir before serving. Makes about 5 c.

WINE PUNCH SARRO

Janet Pellerin

1 gal. Rose
2 c. dark rum
1 large lemonade concentrate
2 qts. Sprite (or 7-Up)
1 qt. Club soda

Mix well, makes 1 punch bowl full.

AMARETTO — **Janet Pellerin**

Boil:
2 c. sugar with 2/3 c. water; 5 minutes.

Add:
3 tsp. vanilla extract
1 tsp. almond extract
4 drops chocolate flavor
2 1/2 c. 100 proof vodka

Stir well. Makes 1 qt.

CREME DE MENTHE — **Janet Pellerin**

Boil:
1/2 c. water with 1 c. sugar for 2 minutes.

Cool and add:
1 c. vodka
3/4 tsp. peppermint extract
green food color (3 drops or more)

DANDELION WINE — **Beryl Sanborn**

4 1/2 lbs. dandelion blossoms
4 qts. water
4 lbs. sugar
1 orange, cut
1 lemon, cut
1/2 yeast cake

Mix together dandelion blossoms and water. Let stand 24 hours, squeeze out juice, then add: sugar, orange, lemon, yeast. Let stand in glass or earthen jar until is done working. Strain. Bottle.

COFFEE-FLAVORED LIQUER — **Claire Robitzer**

2 c. water
1 1/2 c. granulated sugar
1 1/2 c. packed brown sugar
1/3 c. instant coffee
1 fifth vodka
2 tsp. vanilla

In saucepan combine water, granulated sugar and brown sugar. Simmer gently uncovered, 10 minutes. Remove from heat. Stir in coffee powder; cool. Pour mixture into 2 qt. jar. Stir in vodka and vanilla; cover. Let stand at room temperature for 2 weeks. This mixture can be used immediately, if desired.

TAKE TIME FOR 10 THINGS — **Beryl Sanborn**

1. Take time to work; it is the price of success.
2. Take time to think; it is the source of power.
3. Take time to play; it is the secret of youth
4. Take time to read; it is the foundation of knowledge.
5. Take time to worship; it is the highway of reverence and washed the dust of earth from our eyes.

continued.....

TAKE TIME FOR 10 THINGS (Continued)

6. Take time to Help and Enjoy Friends; it is the source of happiness.
7. Take time to love; it is the one sacrament of life.
8. Take time to dream; it hitches the soul to the stars.
9. Take time to laugh; it is the singing that helps with life's loads.
10. Take time to plan; it is the secret of being able to have time for the first nine things.

***** BEING FRIENDLY *****

Madeliene Dearden

Oh, bein' friendly is a privilege
Sum hurried folks ferget,
Bein' friendly is a tonic,
Which more you give, you git.
Bein' friendly is a duty
Of'en to th' four winds hurled,
But th' Great Creator planned this
To be a friendly world.

****

FINGERPAINT **Beryl Sanborn**

1/2 c. cornstarch
1 c. cold water
2 c. hot water
1/2 c. soap flakes
food coloring

Dissolve cornstarch in cold water. Add hot water and cook, stirring constantly until it boils, & is clear. Add soap flakes; stir and cool. Add color as needed.

PLAY DOUGH **Beryl Sanborn**

3 parts flour
1 part salt
2-4 drops oil of peppermint
food coloring

Add water until dough consistency. Keeps in a plastic bag for quite a while. Articles may be dried and painted.

The yolks of eggs, leftover when baking requires the whites only, if dropped into a pan of boiling and salted water, will cook and be ready for your noon salad.

*** U.S. SKI TEAM DIET ***

Diet Submitted by Rita Gross

Here is the remarkeable, effective diet which the coat of the U.S. Ski Team puts his charges on so that they can lose weight; fast, safely! As you may realize, a strong skier (or cop!) is one thing, a plump one is something else. According to the U.S. Ski Team Coach: "The purpose of the diet was to put his racers at their best individual weight so they would be stronger, more agile, more alert and thus gain maximum benefits....." The diet was devised by a leading physician and surgeon in Colorado. Here are the details:

The diet is for two (2) weeks only! Don't Exceed! You should neither eat or drink anything not included, and you must be sure you eat everything, rather than do without. Water, of course, should be drunk, but don't believe that you will hasten weight loss by abstaining from eating even that which is prescribed. You will only harm yourself if you do so.

Do not eat between meals. No alcholic beverages. All vegetables are to be prepared and eaten without butter. No salad oils. No fatty meat, eat only lean meat. The eggs are to be either poached or boiled. Coffee black without sugar. Tea is to be clear without sugar.

The basis of the diet is chemical, and your normal energy (or more) is maintained while reducing. The quantities are not important (you may eat as much as you wish except as indicated).

MONDAY:

Breakfast: Grapefruit, 1 or 2 eggs, tea or coffee

Lunch: 2 eggs, tomatoes, tea or coffee

Dinner: 2 eggs, combination salad, one piece dry toast, grapefruit, tea or coffee.

continued.....

U.S. SKI TEAM DIET

(CONTINUED)

TUESDAY:

Breakfast: Same.

Lunch: 2 eggs, grapefruit, tea or coffee

Dinner: Steak, olives, celery, cucumber, tomatoes, lettuce, tea or coffee

WEDNESDAY:

Breakfast: Same

Lunch: 2 eggs, spinach, tea or coffee

Dinner: 2 lamb chops, celery, cucumber, tomatoes, tea or coffee

THURSDAY:

Breakfast: Same

Lunch: Same as Wednesday.

Dinner: 2 eggs, cottage cheese, cabbage, one piece dry toast, tea or coffee.

FRIDAY:

Breakfast: Same.

Lunch: Same as Thursday

Dinner: Steak, celery, cucumber, tomatoes, tea or coffee

SATURDAY:

Breakfast: Same

Lunch: Fruit Salad (put anything in it and eat as much as you want) tea or coffee

Dinner: Same as Friday

SUNDAY:

Breakfast: Same.

Lunch: Cold chicken, tomatoes, grapefruit

Dinner: Chicken, tomatoes, grapefruit, carrots, cabbage, tea or coffee.

THEN REPEAT FOR THE SECOND WEEK!

U. S. SKI TEAM DIET

(Continued)

If this seems to be a tough diet, then just think for a moment of how difficult you have found it to lose any excess weight whatsoever! The experience fo the U.S. Ski Team members proves that up to 20 pounds can be lost in the two weeks. Just imagine yourself in two weeks, weighing as much as 20 pounds less than you do this minute. You can be assured that this diet was prepared by a highly qualified physician and it is being used by the U.S. Ski Team. If it works for them, it must and will work for you. (As with any diet, no matter what, you should consult your physician in order to be certain that you have no physical condition which would be affected. This is, after all, good common sense.) Of course, the Ski Team is under the supervision of a physician. This is a good and sound diet for a person in good health, except for a little (or a lot) of excess fat.

Here's to your dropping as much as 20 pounds in 14 days!

Write An Extra Recipe Here:

To keep lint from clinging to blue jeans and corduroys, add half cup of vinegar to each wash load.

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

BREADS	Minutes	Temperature
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375
MISCELLANEOUS		
Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind: Minutes per lb. after searing:
Beef — rare — 10-16 . . . . medium — 17-22 . . . . well done — 23-30
Veal, pork, lamb — well done — 30 . . . . Cured pork — well done — 40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks — 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin — 8-10	
Lamb chops, rib — 6-8	
Loin or shoulder — 8-10	
Mutton chops 1-inch thick — 15-20	
Veal cutlets, very thin — 6-8	
Chops — 10	

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
Use No. 2 sauce for creamed or scalloped dishes or gravy.
Use No. 3 sauce for souffles.
Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

Vegetable	Minutes Boiled	Steamed	Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

MEASUREMENTS, EQUIVALENTS AND METRIC

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118,4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE METRIC CONVERSION

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread . . . . . .230 degrees to 234 degrees
Soft ball . . . . . .234 degrees to 238 degrees
Medium ball . . . . . .238 degrees to 244 degrees
Firm ball . . . . . .244 degrees to 248 degrees
Hard ball . . . . . .248 degrees to 254 degrees
Very hard ball. . . . . .254 degrees to 265 degrees
Light crack. . . . . .265 degrees to 285 degrees
Hard crack . . . . . .290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies
234-236 degrees, soft ball
Fondants (mints, etc.) . . . . . 234-236 degrees, soft ball
Marshmallows. . . . . 238-240 degrees, soft ball
Caramel mixtures . . . . . 246-252 degrees, firm ball
Taffies. . . . . 254-270 degrees, hard ball
Butterscotch. . . . . 280-300 degrees, crack
Brittles . . . . . 290-310 degrees, hard crack
Boiled frostings:
1 egg white to 1 c. sugar — 238-242 degrees. soft ball or thread
2 egg whites to 1 c. sugar — 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar — 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . . . . . 275-325 degrees - 40 minutes to 1 hour
Loaf cake. . . . . 325-350 degrees - 40 minutes to 1 hour
Cup cakes . . . . . 350-375 degrees - 15 to 25 minutes
Layer cake . . . . . 375-400 degrees - 20-30 minutes

FOR THE COOKIE JAR

Cookie dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey . . . . . 3 to 4 hours
8 to 12-lb. turkey . . . . . 4 to 5 hours
12 to 16-lb. turkey . . . . . 5 to 6 hours
16 to 20-lb. turkey . . . . . 6 to 7½ hours
20 to 24-lb. turkey . . . . . 7½ to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time Hours
8 to 10	325 degrees F	4 to 4½
10 to 12	325 degrees F	4½ to 5
12 to 14	325 degrees F	5 to 5¼
14 to 16	325 degrees F	5¼ to 6
16 to 18	325 degrees F	6 to 6½
18 to 20	325 degrees F	6½ to 7½
20 to 24	325 degrees F	7½ to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)		
3½ to 5	325 degrees F	3 to 3½
5 to 8	325 degrees F	3½ to 4
8 to 12	325 degrees F	4 to 5
(Foil Wrapped Turkeys)		
8 to 10	450 degrees F	2¼ to 2½
10 to 12	450 degrees F	2½ to 3
12 to 16	450 degrees F	3 to 3¼
16 to 20	450 degrees F	3¼ to 3½
20 to 24	450 degrees F	3½ to 3¾

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1¾ cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1½ cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2½ cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
½ teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equal 1 can (tall)
2½ cups equals No. 2 can
3½ cups equals No. 2½ can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals ½ cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp	teaspoons
T. or Tbsp	tablespoons
c	cup
pt	pint
qt	quart
lb	pound

3 t	1 T.
16 T	1 c. (4 T.-¼ c.; 8 T. - ½ c.)
2 cups	1 pint
2 pints	1 qt.
4 qt	1 gal.

MEASURE OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3¼ to 3½ cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

HERB PLANTS FOR FLAVOR AND FRAGRANCE

1. Basil (sweet) - Use with mushrooms, in egg, cheese, and fish dishes.
2. Basil (perennial) - For flavoring eggs, fish, eggs, game, meats, shellfish, salads.
3. Catnip - Leaves used in preparing herb teas. A tidbit for kitty.
4. Chervil - Young leaves, fresh and dried, used for culinary flavoring.
5. Chives - Use where mild onion flavor is required. Cheese, eggs, sauces, and salads.
6. Coriander - Ground seeds used in breads, cookies, cheese.
7. Costmary - Fresh leaves are used in beverages, meats, poultry, and herb teas.
8. Garlic - Used for garlic bread, salads, sauces, soups, spaghetti and meats.
9. Hyssop - Tender young leaves used in flavoring fruit cocktails, pies, salads, soups and stews.
10. Lavender - Flavoring for beverages and jellies. Tips used for perfumes.
11. Sweet Marjoram - For flavoring salads, meats, stuffings, fish and poultry.
12. Orange Bergamont Mint - Use in meat cookery, mint jelly and iced beverages.
13. Peppermint - For a garnish, fruit cocktails, cold beverages, salads. Tea good for digestion.
14. Pineapple Mint - Aromatic, refreshing odor. Used in meat cookery.
15. Spearmint - For flavoring fruit drinks, iced beverages, jellies and meat.
16. Oregano - Spaghetti sauces, Mexican dishes, shellfish, salads, meats.

HERB PLANTS FOR FLAVOR AND FRAGRANCE (continued)

17. Parsley - Salads, meats, soups, garnishings.
18. Pennyroyal - Gives pungency to green salads.
19. Rosemary - Add lightly to meat, poultry, eggs, Flavors jams, jellies.
20. Sage - Sausage, pork, veal, lamb, stuffings. For all poultry. Used in wine cups and summer fruit drinks.
21. Sage (Golden) - Sausage, pork, veal, lamb, for all poultry. Can be added to cream cheese.
22. Sage (Dwarf) - Sausage, pork, veal, lamb. In stuffings for all poultry. Herb butter and pickled cucumbers.
23. Pineapple Sage - Leaves used for seasoning. Rich meats and fish dishes.
24. Variegated Sage - Sausage, pork, veal, lamb, poultry. Tea is generally refreshing.
25. Summer Savory - Traditional flavourer of beans, egg dishes, cream sauces, poultry. Excellent substitute for pepper.
26. Winter Savory - Stronger than Summer Savory. Egg dishes, cream sauces, all poultry, and beans.
27. Shallots - Leaves used like chives. Bulbs have mild onion flavor.
28. French Sorrel - Used in moderation with spinach and lettuce. Salads.
29. Tansy - Tender young leaves used to add interest to baked fish, meat pie, or omelet.
30. Tarragon - For salad dressing, fish, poultry, shell fish. Delicious when used in sauces.
31. Thyme - Use cautiously with all meats, game, fish. Used in teas as a sedative.
32. Pink Yarrow - Herb tea. Dried flower arrangements.

COOKING FOR A CROWD

The season of the year rules the food choices to a degree. Also variety in flavor, texture, color and form. Plan best use of refrigerator space. Decide type of service, buffet, family style or served plates with waitresses.

AMOUNTS OF FOOD NEEDED FOR 25 - 50 - 100

Food	25	50	100
Can Beans, Baked	6-1 lb. cans or 1-10 lb. can	2 #10 cans	4 #10 cans
Plain can beans	Same as above	6 lbs.	12 lbs.
Dried	3 lbs.		
Beans, string	5-6 lbs.	10-12 lbs.	20-24 lbs.
fresh			
frozen	5-12 oz. pkgs.	3-40 oz. pkgs.	6-40 oz. pkgs.
canned	5 #2 cans or 1 #10 can	2 #10 cans	4 #10 cans
Cabbage shredded for slaw	4 lbs.	8 lbs.	16 lbs.
Corn			
canned	6-3 oz. cans 1 #10 can	2 #10 cans	4 #10 cans
frozen	5-12 oz. pkgs.	5-40 oz. pkgs.	10-40 oz. pkgs.
Carrots	6 lbs.	12 lbs.	24 lbs.
Fruit Cocktail	1 #10 can	2 #10 cans	4 #10 cans
Ham for Baking	10 lbs.	18-20 lbs.	36-40 lbs.
Meat for Meat Loaf	5 lbs.	9-10 lbs.	18 lbs.
Poultry for Roasting	15 lbs.	30 lbs.	60 lbs.

SLOW CROCKERY COOKING

To convert favorite recipes for slow cookers

REGULAR TIMING	SLOW COOKER
15 to 30 minutes	1½ to 2½ hours on high* or 4 to 8 hours on low*
35 to 45 minutes	3 to 4 hours on high* or 6 to 10 hours on low*
50 minutes to 3 hours	4 to 6 hours on high* or 8 to 16 hours on low*

*High = 275 to 350 degrees F *Low = 180 to 190 degrees F. (pots vary)

TO TEST COOKER TEMPERATURE-TIMING Fill cooker half full of cold tap water. Heat, covered on high for 2½ hours. If water boils in less time reduce recipe cooking time. If it takes more than 3 hours to boil add cooking time.

FOR SAFETY Use pot in a safe place where cord is up out of the way. Never store food in crockery pot. Sudden temperature changes can crack ceramic liners. 180 degrees F. is a minimum safe cooking temperature. Read and use cooker instructions carefully.

TO SERVE CROCKERY COOKING Garnish with parsley, carrot curls, crushed corn chips, tomatoes, sauces, olives, pimentoes, mint leaves, lemon or orange slices.

ADDITIONAL CROCKERY COOKING HINTS Use a timer for starting pot and cooking when you aren't around; Crossed strips of folded aluminum foil under roast will let you lift it quickly and safely to serving dish; Most recipes for low temperature can be prepared in half time on high; A slow pot is excellent for fondues, dips, hot punch, sauces, and as a bun warmer.

MICROWAVE COOKING PRINCIPLES:

1. High water content foods cook more rapidly than those with less.
2. The mass-density of a food is related to cooking time required.
3. "Standing" time is necessary for dense foods as meats. Cakes need rest time, too.
4. Such meats as roasts increase in temperature for a time during "standing".
5. Less leavening is required for some baked items as biscuits, muffins, etc. The "rapid" heat makes rapid expansion.
6. Some foods rise more than in the conventional oven.
7. Foods need rotation by hand or mechanically to avoid the hot spots in the oven cavity. Hot spots can be utilized for some food items.
8. The container shape is more important for some foods than others.
9. Never use metal containers or trim in microwave oven.
10. Never operate an empty oven - it can damage the magnetron.
11. Rapid cooking or expansion causes "eruptions" in certain foods.
12. Coverings during cooking prevents excess moisture loss and spatters.
13. Paper line cake pans to lessen sogginess around the edge. Cakes require "resting" time.
14. One cannot rely on conventional tests for doneness in some foods. Follow oven instructions for time and tests.
15. Use a container that radiation readily penetrates.
16. Time management and temperature for microwave food preparation is different than the traditional ways.

ADDITIONAL USES

1. Warm pancake-waffle syrup
2. Clarify sugared honey.
3. Heat pie and hot ice cream ala mode.
4. Dry herbs - mint, parsley, onion, pepper, sage, etc.
5. Peel tomato or peaches - split skin.
6. Warm citrus fruits for more juice.
7. Melt chocolate, cream cheese, butter.
8. Make jelly, jam, preserves, etc.
9. Heat baby bottle.
10. Reheats leftovers without warmed over flavor.
11. Freshens bread.
12. Baked foods need less leavening.
13. Dries flowers.
14. Dry decoupage - painting.
15. Dry girdle or panty hose.
16. Easy for a child to learn and use.
17. Helps handicapped or elderly.

COOKING TERMS

1. Beat - Vigorously by hand or with an electric beater as indicated.
2. Blend - Stir ingredients lightly until well mixed.
3. Braise - To cook slowly in hot fat until brown, then add liquid and simmer on top of range.
4. Broil - Follow directions for broiling on kitchen range, charcoal or gas grill.
5. Cream - Beat shortening with a spoon or fork until spreadable consistency.
6. Dredge - To coat with flour, cornmeal, bread or cereal crumbs.
7. Fold - Use rubber spatula to lift and fold over ingredients lightly, usually to fold stiffly beaten egg whites into a batter.
8. Fricassee - Steak or chicken rolled in flour and browned in fat in pan or skillet. Add liquid such as water or milk and simmer until meat is tender.
9. Marinate - To allow a food to stand in a liquid such as oil and vinegar, French dressing or seasoned vinegar. This improves flavor and tenderizes meats.
10. Pan-broil - To cook meat, usually steak, in a heavy skillet, without fat added. Pour off all accumulated grease in skillet as it collects. Otherwise the steak is fried, not broiled.
11. Poach - To cook in hot liquid, such as water or milk, being careful that food holds its shape.
12. Saute - To cook slowly in a small amount of fat.
13. Sear - To brown very quickly by intense heat. This increases shrinkage but improves flavor and appearance.
14. Truss - To tie food with metal or wooden skewers to hold its shape during cooking.

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